

250 DELECTABLE DESSERTS

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250 *D* DELECTABLE *Desserts*





250 Tempting *Desserts*

Baked Puddings

Meringues

Chilled Desserts

Custards

Soufflés

Creamy Puddings

Frozen Desserts

Dessert Cakes

Refrigerator Cakes

Steamed Puddings

Fruits

Dessert Sauces



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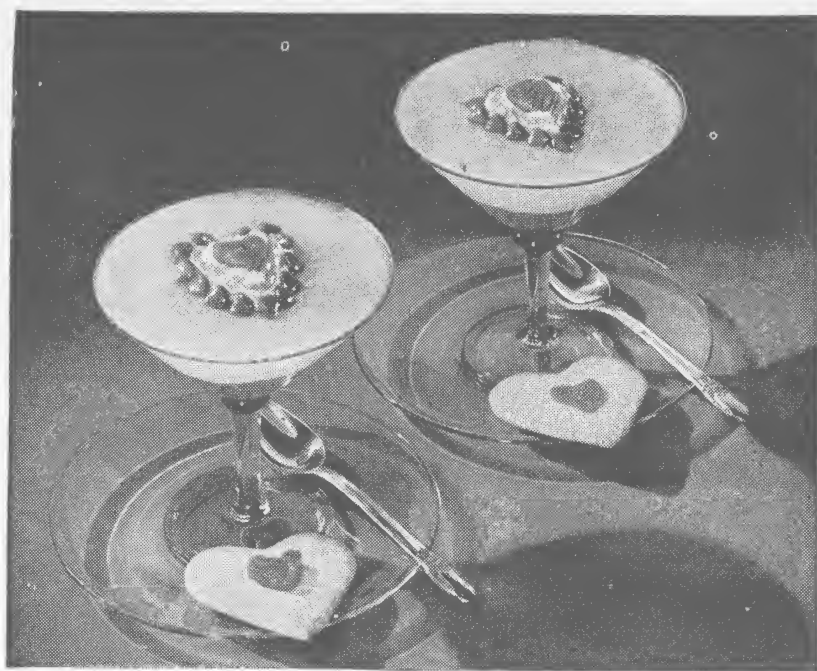
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Introduction

Everybody has a "sweet tooth" of considerable size. As a nation we Americans consume more sweets in every form than any other group in the world—and that is a tribute, not a criticism. We need more sugar, because individually and collectively we move faster and farther than any other national group. Sugar in every form is what feeds that dynamic energy.

Too much sugar may, of course, be dangerous but so also was the vogue a few years ago of cutting down the sugar consumption, especially of growing children. As in everything, moderation is the watchword and for the homemaker and hostess variety is certainly the spice of life.

To provide that variety is the mission of this book. In it you will find baked puddings as grandmother made them and some she had never heard of, traditional custards made the modern way and French soufflés that are simple and successful. There are also frozen desserts that depend on modern equipment and refrigerator desserts that could not be possible without them. But grandmother would not be surprised when she came to the steamed puddings although she would find many with new ideas.

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*For the beautiful illustrations in this book, we want to pay
appropriate tribute to the following who helped so generously:*

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APPLE CHARLOTTE

Slices of dry bread, $\frac{1}{4}$ inch thick
Melted butter

Stewed tart apples, mashed and seasoned with sugar and nutmeg
Chopped almonds

Line a greased mold with bread slices brushed with melted butter. Fill center with stewed apples and add almonds. Cover top with slices of bread, buttered, and bake at 400°F. 30 minutes.

BANANA AND APPLE BROWN BETTY

$\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon
2 apples, pared and sliced
3 bananas, peeled and sliced
3 cups small bread cubes
3 tablespoons butter

Mix sugar, salt and cinnamon together. Combine with sliced apples and bananas. Brown bread cubes in butter. Fill buttered baking dish with alternate layers of bread cubes and fruit, using bread for top and bottom layers. Cover dish and bake in moderate oven (375°F.) 30 minutes. Remove cover and bake 15 minutes longer, or until apples are tender. Serves 6.

PEACH BETTY

4 cups bread crumbs
 $\frac{1}{4}$ cup melted butter
3 cups sliced fresh peaches
 $\frac{1}{2}$ cup water
3 tablespoons lemon juice
1 teaspoon lemon rind
 $\frac{3}{4}$ cup sugar, or more if desired

Moisten crumbs with butter. Place alternate layers of crumbs and peaches in buttered baking dish, using crumbs for first and last layers. Sprinkle each layer of peaches with combined water, lemon juice, rind and sugar. Cover and bake in slow oven (325°F.) about 1 hour. Serve with Vanilla Sauce. Serves 12.

TOASTY PRUNE BETTY

4 cups toasted bread cubes
 $1\frac{1}{2}$ cups cooked prunes, sliced
 $1\frac{1}{2}$ cups chopped cooking apples
1 cup prune liquid
 $\frac{3}{4}$ cup water, $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon
2 tablespoons butter

Place half of toasted bread cubes in buttered casserole or pan (about $1\frac{1}{2}$ quart size), add prunes in a layer, apples, then

remaining bread cubes. Combine liquids, sugar, salt, cinnamon and butter and boil for 2 to 3 minutes. Pour over bread cubes. Bake covered in moderate oven (375°F.) about 1 hour. Serves 6.

CRACKER PUDDING

$\frac{2}{3}$ cup cracker crumbs
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon salt
4 cups milk, scalded
 $\frac{1}{4}$ cup melted shortening
2 eggs, separated
1 teaspoon vanilla
 $\frac{1}{4}$ cup confectioners' sugar
1 tablespoon lemon juice

Combine cracker crumbs, sugar, salt and milk. Stir in melted shortening and beaten egg yolks. Add vanilla. Pour mixture into greased baking dish and bake in moderately slow oven (325°F.) 1 hour. Remove from oven and cover with meringue prepared by beating the whites of eggs until stiff, adding confectioners' sugar gradually and lemon juice. Bake in slow oven (300°F.) until meringue is brown, about 20 to 25 minutes. Serves 6.

"Bread 'n butter, applesauce 'n sugar" appears as apple charlotte



BLACK WALNUT SWEET POTATO PUDDING

- 1 pound uncooked sweet potatoes, grated
- ½ cup honey or sirup
- 3 eggs, well beaten
- 2 tablespoons butter, melted
- 2 cups sweet milk
- 1 teaspoon cinnamon
- ½ teaspoon salt
- ½ teaspoon nutmeg
- ½ teaspoon ginger or allspice
- ½ cup raisins
- ½ cup black walnut meats

Mix all ingredients together and pour into buttered baking dish. Bake in slow oven (325°F.) 1 hour, stirring occasionally, for 6.

GRATED SWEET POTATO PUDDING

- 4 eggs, 2 cups milk
- 3 cups grated uncooked sweet potatoes
- 4 tablespoons butter, melted
- 2 cups brown sugar
- ½ teaspoon cinnamon
- ¼ teaspoon cloves, allspice
- ¼ teaspoon salt

Beat eggs slightly, add remaining ingredients, mix well and pour into a buttered baking dish. Bake in slow oven (325°F.) 30 minutes, or until well browned, stirring occasionally. Serves 8.

POTATO CUSTARD TARTS

- 2 cups riced cooked potatoes
- 4 eggs, slightly beaten
- 1 cup sugar, ¾ cup milk
- ⅓ cup butter, melted
- 3 teaspoons grated lemon rind
- 3 tablespoons lemon juice
- 8 unbaked tart shells

Combine ingredients (except pastry) in order listed. Beat hard for 5 minutes. Pour into tart pans lined with unbaked pastry. Bake in hot oven (450°F.) 10 minutes, reduce temperature to moderate (350°F.) and bake until custard is firm and knife inserted in center comes out clean. Makes 8 tarts.

SWEET POTATO PONE

- 1 cup sugar, ½ cup butter
- 2 cups grated uncooked sweet potatoes
- ½ cup milk, ¼ teaspoon salt
- 1 teaspoon ginger
- ⅛ teaspoon cinnamon, nutmeg
- Grated rind of 1 orange

Blend sugar and butter, add grated sweet potatoes and milk. Beat well. Add salt, spices and orange rind. Place in shallow buttered baking pan and bake in slow oven (325°F.) 1 hour. Serves 8.

DATE DESSERT LOAF

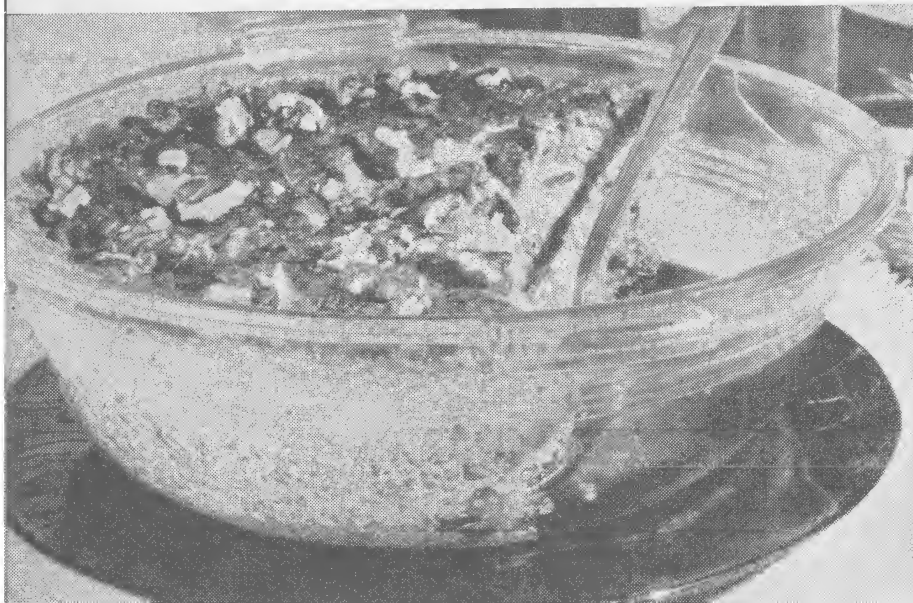
- 1 cup boiling water
- 1 cup chopped dates
- ½ cup sifted flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 cup chopped walnut meats
- 1 egg
- 1 cup sugar
- 1 tablespoon melted butter
- ½ teaspoon vanilla

Pour water over dates. Sift flour, soda and salt together and add walnut meats. Beat egg and beat in sugar. Add butter and vanilla. Stir into date mixture and add flour and nuts. Turn into buttered loaf pan and bake in slow oven (250°F.) 1¼ hours. Serve hot or cold with Fluffy Brandy Sauce. Serves 6 to 8.

QUICK MAPLE PUDDING

- 1 cup maple sirup
- 1 tablespoon shortening
- 3 tablespoons sugar
- 1 egg
- 1 cup sifted cake flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- ½ cup milk

Heat maple sirup to boiling and pour into greased baking dish. Cream shortening, add sugar and cream together until fluffy. Add beaten egg and mix well. Sift flour, baking powder and salt together and add alternately with milk, in small amounts, beating well after each addition. Pour into hot sirup and bake in hot oven (400°F.) about 25 minutes. Turn out onto serving plate and garnish with chopped nuts. Serve with cream or with Marshmallow Sauce. Serves 4.



Black walnuts in the sweet potato pudding call for more on the top

CRANBERRY NUT COBBLER

- 2 cups sugar
- 1 cup water
- 4 cups (1 pound) cranberries
- ½ cup chopped walnuts
- Grated rind of 1 orange
- 2 tablespoons butter
- 1 recipe Shortcake Biscuits

Heat sugar and water to boiling; add cranberries, walnuts, orange rind and butter and let stand while mixing biscuit dough. Roll dough to ¼-inch thickness. Fill individual baking dishes with cranberries and cover each with biscuit dough. Cut slits in top of dough to allow steam to escape. Bake in very hot oven (450°F.) 10 minutes, reduce heat to moderate (350°F.) and bake 20 minutes longer. Makes 6 cobblers.

RAISIN HONEY BREAD PUDDING

- ¾ cup raisins
- ½ cup honey
- 4 cups white bread cubes
- 1 quart milk
- 5 eggs
- ¼ cup sugar
- ¼ teaspoon salt
- 2 teaspoons vanilla
- Few grains nutmeg

Rinse raisins and drain. Combine honey and bread cubes; cook over low heat and stir until bread absorbs honey (2 to 3 minutes). Blend milk, slightly beaten eggs, sugar, salt and vanilla together; add with raisins to bread cubes; mix well. Pour into buttered baking dish. Sprinkle with nutmeg. Place dish in pan of hot water and bake in moderate oven (350°F.) 1 hour or until knife inserted in center comes out clean. Serve with plain or whipped cream. Serves 6 to 8.

CHOCOLATE BREAD PUDDING

- 2 ounces (squares) chocolate
- 3 cups milk
- ¼ teaspoon salt
- ½ cup brown sugar
- 2 eggs, separated
- 1½ teaspoons vanilla
- 6 slices dry bread, cut into ½-inch cubes
- 4 tablespoons granulated sugar

Heat chocolate and milk in double boiler until chocolate is melted. Add salt. Combine brown sugar and egg yolks; add chocolate mixture gradually, stirring vigorously. Add vanilla. Combine bread and chocolate mixture; let stand 10 to 15 minutes, stirring occasionally. Turn into buttered baking dish, place in pan of hot water and bake in moderate oven (350°F.) 30 minutes, or until almost firm. Beat egg whites until foamy; add half of sugar, beating until blended; add remaining sugar and continue beating until mixture will stand in peaks. Pile meringue lightly into mounds in border around edge of pudding. Sprinkle meringue with shaved chocolate and continue baking 8 minutes longer, or until meringue is delicately browned. Serves 6.

PEACH AND RICE CUSTARD LOAF

- 1 No. 2½ can sliced peaches
- ¾ cup sugar
- 4 tablespoons flour
- ¼ teaspoon salt
- 1½ cups milk
- 2 egg yolks
- 1 teaspoon almond extract
- 2 cups cooked rice
- 1 cup sifted dry bread crumbs

Drain peaches. Combine sugar, flour and salt in top of double boiler. Add ½ cup milk and egg yolks; beat well. Add remaining 1 cup milk. Cook in double boiler about 20 minutes or until thick, stirring occasionally. Remove from heat; add flavoring and fold in rice. Cover bottom of buttered loaf pan with half of bread crumbs; pour in a third of rice custard, then cover with half of peaches. Repeat layer of custard, remaining peaches and remaining custard. Sprinkle with remaining bread crumbs. Bake in moderate oven (350°F.) about 40 minutes. Let cool 10 to 15 minutes before unmolding. Slice and serve with Peach Sauce. Serves 8.

Fold the meringue into the chocolate pudding before baking, or spread on top





Brazil-nut pudding with dates and grated apples is something new in the world

HOLIDAY DELIGHT

- 1/2 cup butter
- 3/4 cup sugar
- 2 eggs, unbeaten
- 2 cups sifted cake flour
- 1/4 teaspoon salt
- 4 teaspoons baking powder
- 1 1/2 cups raspberry jam
- 1/2 cup blanched almonds, chopped
- 1/2 pint heavy cream, whipped

Cream butter and sugar together until fluffy. Add eggs. Sift flour, salt and baking powder together and add to first mixture. Form into balls. Place in buttered muffin pans and press around edges of pans. Fill center with mixture of jam and nuts and bake in hot oven (450°F.) about 10 minutes. Cool and serve with whipped cream. Serves 8.

BRAZIL-NUT BREAD PUDDING

- 4 slices buttered bread
- 1/2 cup sliced Brazil nuts
- 2 eggs, 1/2 cup sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 2 cups milk

Cut buttered bread into half-inch wide strips. Arrange in layers in buttered baking dish. Sprinkle each layer with Brazil nuts. Beat eggs slightly, add sugar, salt, vanilla and milk. Mix well and pour over bread. Garnish top with Brazil nuts and bake in slow oven (325°F.) about 1 hour. Serves 4 to 6.

BRAZIL-NUT PUDDING

- 1/4 cup butter
- 1/2 cup sugar
- 1 egg yolk
- 1/2 cup grated apple
- 1/4 cup pitted dates, cut fine
- 1/2 cup chopped Brazil-nut meats
- 3/4 cup sifted flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup strong coffee
- 1 egg white

Cream butter and sugar together until fluffy. Add egg yolk, apples, dates and Brazil nuts. Mix and sift flour, baking powder and salt. Add alternately with coffee to first mixture. Fold in stiffly beaten egg white. Turn into buttered loaf pan, small ring mold, or 8-inch square pan. Bake in moderate oven (350°F.) 45 to 50 minutes. Serve with Brazil-Nut Hard Sauce. Serves 6.

BAKED PUDDINGS

CHERRY COTTAGE PUDDING

- 1 No. 2 can pitted red cherries
- 1/4 cup shortening
- 2/3 cup sugar, 1 egg
- 1/4 teaspoon almond extract
- 1 3/4 cups sifted flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup sour milk

Drain cherries and save juice for sauce. Cream shortening and sugar together until fluffy. Add egg and flavoring and beat well. Sift flour, baking powder, salt and soda together. Add alternately with milk in small amounts, mixing well after each addition. Add cherries. Pour into buttered cake pan and bake in moderate oven (350°F.) about 45 minutes. Cut into squares and serve with hot Cherry Sauce. Makes 1 (9x9 inch) cake.

DEVIL'S FOOD PUDDING

- 2 cups sifted flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3 ounces (squares) chocolate
- 1 1/2 cups sugar
- 1 1/2 cups milk
- 1/2 cup shortening
- 2 eggs, beaten
- 1 teaspoon vanilla

Sift flour, soda and salt together. Melt chocolate in double boiler; add 1/2 cup sugar and 1/2 cup milk; cook until thickened, stirring constantly. Cool. Cream shortening with remaining 1 cup sugar until fluffy. Add eggs and beat. Stir in chocolate mixture. Add flour alternately with remaining 1 cup milk and vanilla. Pour into greased paper-lined (9 1/2-inch) tube pan and bake in moderate oven (350°F.) 1 hour and 10 minutes. Serve with Ice Cream Sauce. Serves 10.

RHUBARB CRISP

- ½ cup butter
- 1¼ cups sugar
- 2 eggs
- ½ teaspoon nutmeg
- ½ teaspoon vanilla
- 2 cups toast cubes
- 4 cups cereal flakes
- 4 cups diced fresh rhubarb

Blend butter and ½ cup sugar together thoroughly. Add eggs and beat well. Stir in nutmeg, flavoring, toast cubes and cereal flakes. Spread half of mixture in buttered baking pans; arrange rhubarb evenly over the top; sprinkle with remaining sugar and cover with remaining mixture. Bake in moderate oven (375°F.) about 40 minutes, or until rhubarb is tender. Serve warm with whipped cream. Serves 10.

RHUBARB AND BANANA PUDDING—Omit cereal flakes. Arrange 2 bananas, sliced, over rhubarb. Use brown sugar instead of white. Mix 1 tablespoon each lemon and orange juice with 2 tablespoons water and sprinkle over top before baking.

RHUBARB BROWN BETTY

- 1 (9-ounce) package condensed mincemeat
- ½ cup cold water
- 3 cups diced fresh rhubarb
- ½ cup sugar
- ¼ teaspoon salt
- 2 cups soft bread crumbs
- ¼ cup water
- 1 tablespoon butter

Break mincemeat into pieces and add water. Heat slowly, stirring until all lumps are thoroughly broken up. Heat to boiling; continue boiling for 3 minutes or until mixture is practically dry. Combine mincemeat, rhubarb, sugar and salt. Place alternate layers of bread crumbs and rhubarb mixture into buttered baking dish with layer of crumbs on top. Add water and dot top with butter. Bake in moderate oven (350°F.) 45 minutes, or until rhubarb is tender. Serve with Hard Sauce. Serves 6.

Other fruits may be used instead of rhubarb: tart apples, peaches or apricots.

RICE TARTS

- ¾ cup rice
- 1½ pints milk
- ½ teaspoon salt
- 4 egg yolks
- 1 cup sugar
- ½ teaspoon vanilla
- ¼ cup rum
- 1 cup heavy cream, whipped
- 8 individual baked pastry shells
- Cinnamon

Wash rice in cold water. Heat milk, add salt and rice and cook slowly until rice is tender, stirring occasionally. Beat egg yolks, add sugar and combine with rice. Cook 1 minute longer. Cool. Fold in vanilla, rum and whipped cream. Fill baked pastry shells, sprinkle with cinnamon and brown under broiler. Garnish with whipped cream. Serves 8. Omit rum and vanilla, if desired, and flavor with a mixture of 3 tablespoons orange juice and 1 tablespoon lemon juice.

A Spring tonic for the whole family appears in this baked rhubarb crisp



MERINGUES

6 egg whites
 $\frac{1}{4}$ teaspoon cream of tartar
 $1\frac{1}{2}$ cups sugar
 $1\frac{1}{2}$ teaspoons vanilla

Beat egg whites until foamy, add cream of tartar and beat until stiff but not dry. Add sugar 2 tablespoons at a time, beating after each addition; then add vanilla. Cover bottoms of medium muffin pans with rounds of heavy brown paper. Do not grease. Pack with meringue, cutting with knife to remove air pockets. Bake in very slow oven (250°F.) 1 hour and 15 minutes. Let stand for a few minutes before removing from pans. Makes 10.

APPLE MERINGUES—Cover baked apples, stuffed or plain, with meringue and bake in a moderate oven (350°F.) 20 minutes.

FRENCH MERINGUES

2 cups sugar
 $\frac{3}{4}$ cup water
5 egg whites
1 teaspoon vanilla

Heat sugar and water, stirring until sugar is dissolved. Continue cooking without stirring until the temperature reaches 238°F, or until sirup will form a soft ball when tested in cold water. Remove from heat and pour slowly into stiffly beaten egg whites, beating constantly. Continue beating until mixture is cool. Add flavoring. Shape the meringues into a ring with spoon or pastry tube on a dampened board covered with heavy brown paper. Bake in slow oven (270°F.) for 1 hour or longer, depending on the size. Makes 10 to 12.

STRAWBERRY—Fill meringues with fresh strawberries; top with whipped cream, if desired.

FROZEN BANANA MERINGUE

3 egg whites
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{4}$ teaspoon vinegar
1 cup mashed ripe bananas
 $\frac{1}{4}$ teaspoon salt
 $1\frac{1}{2}$ tablespoons lemon juice
 $\frac{1}{4}$ cup confectioners' sugar
1 cup heavy cream, whipped

Beat egg whites to thick foam; beat in sugar 2 tablespoons at a time. Add vanilla and vinegar and beat until well blended. Divide meringue into 2 equal parts and place each part, shaped to fit refrigerator tray, on greased baking sheets. Bake in slow oven (275°F.) 40 to 50 minutes, or until lightly browned. Cool. Combine banana, salt and lemon juice. Fold confectioners' sugar and banana mixture into whipped cream. Place one baked meringue in bottom of refrigerator tray, cover with filling and second baked meringue. Freeze until center is firm. Cut into slices to serve. Serves 6 to 8.

PINEAPPLE—Use $\frac{1}{2}$ cup shredded pineapple and $\frac{1}{2}$ cup nut meats instead of banana.

RUSSIAN MERINGUES

2 cups heavy cream, whipped
 $\frac{1}{4}$ cup confectioners' sugar
1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon almond extract
1 recipe Meringues
 $\frac{3}{4}$ cup pecans, chopped
 $\frac{1}{2}$ cup maraschino cherries, quartered
 $1\frac{1}{4}$ cups shredded coconut

Combine whipped cream with sugar, vanilla and almond extract. Frost meringues with whipped cream, sprinkle with nuts, cherries and coconut. Serves 10. Bake meringue in 1 large round and slice into pie-shaped servings.

Fruit hidden in meringue and baked or meringue cups filled with fresh fruit are ready for anybody's party

BAVARIAN CREAM

- 1½ tablespoons unflavored gelatin
- 1¼ cups water
- 1 cup evaporated milk
- 2 eggs, separated
- ¾ cup sugar
- 2 teaspoons vanilla
- ½ cup heavy cream, whipped

Soften gelatin in ¼ cup water. Heat remaining water with evaporated milk to scalding in double boiler. Beat egg yolks and sugar together and add gradually to hot mixture. Cook over boiling water 3 minutes, or until mixture coats spoon. Remove from heat, add gelatin and stir until dissolved, then place in pan of ice water. When mixture begins to thicken, add vanilla. Fold in stiffly beaten egg whites and whipped cream. Pour into mold and chill until firm. Serve with fruit. Serves 8.

MAPLE FLUFF

- 2 tablespoons unflavored gelatin
- ¼ cup cold water
- 1 pint cream
- 2 eggs, separated
- 1 cup maple sirup
- ½ cup shredded coconut
- ¼ teaspoon salt
- ½ teaspoon almond extract

Soften gelatin in cold water. Heat cream over hot water, then pour slowly over slightly beaten egg yolks. Return mixture to double boiler and cook 5 minutes, or until it begins to thicken, stirring constantly. Remove from heat and stir in softened gelatin. Add maple sirup and cool. When mixture begins to thicken, add coconut, salt and almond flavoring. Beat egg whites until stiff but not dry and fold into mixture. Pour into individual molds and chill until firm. Serve plain or topped with sweetened whipped cream sprinkled with toasted coconut. Serves 8.

BANANA LIME DESSERT

- 1 package lime gelatin
- 2 cups boiling water
- Sliced ripe bananas
- Strawberries
- Sweetened whipped cream

Dissolve gelatin in boiling water. Cool. Place a slice of banana in center of each individual mold. Add a tablespoon of gelatin and chill. When firm fill molds with gelatin and chill. When it begins to thicken add other slices of bananas. Chill until firm. Unmold and garnish with slices of bananas and berries. Serve with sweetened whipped cream. Serves 5.

FIG NUT WHIP

- 1 cup dried figs
- 1¾ cups hot water
- 1 package lemon gelatin
- ½ cup heavy cream, whipped
- ½ cup chopped nut meats

Rinse figs; boil in water to cover for 30 minutes. Drain, clip stems and cut into small pieces. Pour hot water over gelatin and stir until dissolved; cool. When gelatin begins to thicken, add whipped cream, figs and nuts and mix thoroughly. Pour into serving dishes, chill until firm and garnish with whipped cream and pecans or fruit. Serves 6.

Use dates instead of figs.

CHERRY RICE

- 1 No. 2 can pitted tart cherries
- ¾ cup heavy cream, whipped
- ½ cup sugar
- ½ teaspoon vanilla
- 1½ cups cooked rice

Drain cherries. Whip cream until stiff; beat in sugar; add vanilla. Fold in rice and chill. Fold cherries into chilled cream mixture and serve in sherbet glasses with Cherry Sauce. Serves 6 to 8.

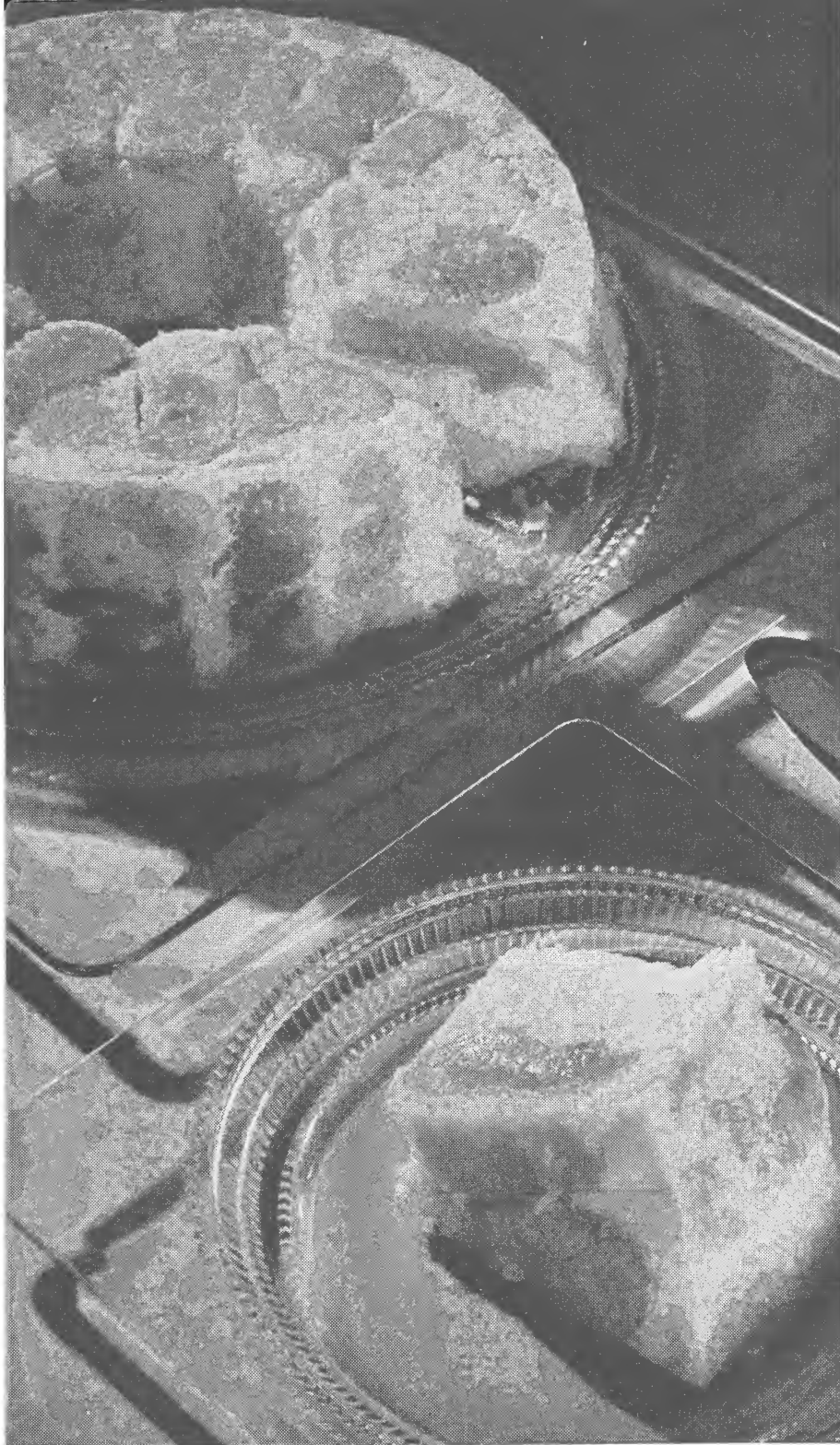
FLUFFY SQUARES

- 1 tablespoon unflavored gelatin
- 4 tablespoons cold water
- 1 cup boiling water
- ¾ cup sugar
- 3 egg whites
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 20 vanilla wafers, rolled fine

Soften gelatin in cold water, dissolve in boiling water and stir in sugar. Cool until mixture begins to thicken then beat until fluffy, fold in beaten egg whites, salt and vanilla. Turn into pan and chill. To serve, cut pudding into small squares and roll in vanilla wafer crumbs. Arrange in dessert glasses and top with Lemon Cream Sauce. Serves 8 to 10.

Bavarian cream is more refreshing than ever when molded in snowy peaks





Mold ladyfingers in your orange bavarian cream and you have a charlotte russe

BERRY FLUFF

1 cup raspberries
1 egg white
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{3}$ cup sugar
Few whole berries

Clean berries, crush and chill. Beat egg white with salt until

stiff. Beat in sugar and add crushed berries. Serve in parfait glasses. Decorate with whole berries. Serves 4.

Red or black raspberries or strawberries may be used. Additional sugar may be used with strawberries.

Use whipped cream instead of egg. Top with grated coconut.

CHILLED DESSERTS

ORANGE BAVARIAN CREAM

$1\frac{1}{3}$ tablespoons unflavored gelatin
 $\frac{1}{3}$ cup cold water
 $\frac{1}{3}$ cup boiling water
 $1\frac{1}{8}$ cups sugar
 $\frac{1}{4}$ cup lemon juice
1 teaspoon grated orange rind
1 cup orange juice and pulp
3 egg whites
1 cup heavy cream, whipped

Soften gelatin in cold water, dissolve in boiling water and add sugar, lemon juice, orange rind and juice. Chill. When thick and sirupy, add egg whites beaten until stiff but not dry and fold in whipped cream. Pour into serving dishes; chill until firm. For 8.

ORANGE CHARLOTTE RUSSE—

Line mold with split ladyfingers before filling with orange mixture.

BAVARIAN CREAM IN ORANGE

CUPS—Pour dessert into orange cups and when chilled garnish with whipped cream, candied orange peel or cherry.

PEACH BAVARIAN CREAM

$1\frac{1}{2}$ cups chopped fresh peaches
2 tablespoons lemon juice
 $\frac{1}{4}$ teaspoon salt
 $\frac{2}{3}$ cup sugar
 $1\frac{1}{2}$ tablespoons unflavored gelatin
 $\frac{1}{2}$ cup water
1 cup heavy cream, whipped
1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon almond extract

Combine peaches, lemon juice, salt and sugar; let stand 1 hour. Soften gelatin in cold water, then dissolve over low heat. Combine with peach mixture and chill. When mixture begins to thicken, fold in whipped cream, vanilla and almond extract. Place in individual molds and chill until firm. Garnish with peach slices or whipped cream. Serves 8.



Apricot rice mold may be made with half peaches or plums as well as apricots

MARASCHINO DELIGHT

- 1 tablespoon unflavored gelatin
- ½ cup cold water
- ½ cup boiling water
- ¼ cup sugar
- Few grains salt
- 1 tablespoon lemon juice
- ¼ cup juice from maraschino cherries
- ½ cup warm water
- ¾ cup finely chopped moist canned coconut
- 10 maraschino cherries, chopped

Soften gelatin in cold water 5 minutes and dissolve in boiling water. Add sugar and salt. Cool and add lemon and cherry juice. Pour warm water over coconut and cherries. Let stand a few minutes, drain and add liquid to gelatin mixture. Chill until thickened. Set bowl in chopped ice, beat mixture until light and fluffy, then fold in coconut and cherries. Pile into sherbet cups, garnish each with a whole cherry and chill. Serves 6.

APRICOT RICE MOLD

- 1 No. 2½ can apricot halves
- 1¼ teaspoons unflavored gelatin
- 2 cups cold cooked rice
- Few grains salt
- ½ cup heavy cream, whipped

Drain apricots and place a half in each custard cup. Press remaining halves through a sieve. Soften gelatin in 3 tablespoons apricot juice and dissolve over hot water. Combine dissolved gelatin, puréed apricots, rice and salt and mix well. Fold in whipped cream and pour into custard cups. Chill. When firm unmold and garnish with whipped cream. Serves 6.

PLUM FLUFF

- 1 No. 2½ can plums
- 1 tablespoon lemon juice
- 2 egg whites
- 4 tablespoons confectioners' sugar
- 1 cup heavy cream, whipped

Drain plums, remove pits and mash plums with fork; add lemon juice. Beat egg whites until stiff; beat sugar in gradually. Fold whipped cream and plums into meringue. Chill about 1 hour. Serves 6 to 8.

Sliced fruit adapts itself to garnishing the fluted mold of cool bavarian cream



CUSTARDS AND SOUFFLÉS

BANANA TAPIOCA CREAM

2 tablespoons quick-cooking tapioca
 ¼ teaspoon salt
 ⅓ cup sugar
 2 cups scalded milk
 1 egg, separated
 1 teaspoon grated orange rind
 1 cup sliced or diced ripe bananas
 (1 to 2 bananas)

Mix tapioca, salt and half the sugar together. Add milk and cook over boiling water about 5 minutes, or until tapioca is clear, stirring frequently. Combine egg yolk and remaining sugar. Add a small amount of the tapioca mixture, stirring constantly. Then pour back into remaining hot mixture, beating vigorously. Continue cooking about 5 minutes, stirring constantly. Fold in beaten egg white. Cool. Add orange rind and bananas. Chill. Garnish with sliced ripe bananas. Serves 6.

FLOATING ISLAND PUDDING

5 eggs
 ½ cup sugar
 ¼ teaspoon salt
 1 quart milk, scalded
 1 teaspoon vanilla

Beat 3 egg yolks and 2 whole eggs slightly. Add sugar and salt, mix well and add hot milk gradually, stirring constantly. Cook in top of double boiler until it coats the spoon, stirring constantly. Add vanilla. Pour into large pan. Beat remaining egg whites until foamy; beat in additional 6 tablespoons sugar gradually. Add ¾ teaspoon vanilla. Drop meringue, using large spoon, onto hot custard, cover pan closely until mixture is cool; then chill. Serves 8.

CHOCOLATE—Melt 2 ounces (squares) chocolate in milk.

HOT PEACH PUDDING

1 pound dried peaches
 3 cups water

CUSTARD
 ⅔ cup sugar
 Dash salt
 3 tablespoons flour
 2 eggs
 3 cups hot milk

Wash peaches, cover with water and cook until tender; cool and cut into pieces. Sift sugar, salt and flour together. Add to well-beaten eggs, mix well and stir in hot milk slowly. Cook in double boiler and stir until thickened. Remove from heat and add peach juice and peaches. Serve hot. Serves 6.

A touch of sophistication in the garnish makes boiled custard a party dessert

BOILED CUSTARD (Custard Sauce)

2 eggs, slightly beaten
 ⅛ teaspoon salt
 ¼ cup sugar
 2 cups milk, scalded
 ½ teaspoon vanilla

Combine eggs, salt and sugar; add milk slowly and cook in top of double boiler until mixture coats a spoon. Add vanilla, turn into individual serving dishes and chill. Serves 4.

ALMOND—Use almond extract instead of vanilla and when ready to serve garnish with shaved toasted almonds.

CARAMEL—Use brown sugar instead of granulated.

CHOCOLATE—Add 1 ounce (square) chocolate to milk. Heat until melted.

COFFEE—Use 1 cup strong hot coffee instead of 1 cup milk.

FRUIT—Pour custard over fresh or canned fruit. Chill.

PUMPKIN—Fold ⅔ cup sweetened canned pumpkin into custard. Pour into individual serving dishes and decorate tops with Christmas tree design made with fine cookie crumbs.

GLAZED CARAMEL CUSTARD

¾ cup sugar
 3 eggs, slightly beaten
 ⅛ teaspoon salt
 1 teaspoon vanilla
 1½ cups milk, ¼ cup cream

Caramelize ½ cup sugar in heavy skillet and glaze bottom and sides of custard cups with it. Combine remaining ¼ cup sugar with other ingredients and pour into cups. Place cups in pan of hot water and bake in moderate oven (350°F.) until firm, 30 to 35 minutes, or until a knife inserted in center of custard comes out clean. Cool. Serves 6.



BAKED CUSTARD

3 eggs, slightly beaten
 ¼ teaspoon salt
 ⅓ cup sugar
 3 cups scalded milk
 ½ teaspoon vanilla
 Nutmeg

Combine eggs, salt and sugar. Add milk slowly, stirring constantly. Add vanilla. Pour into custard cups. Sprinkle with nutmeg, place in pan of hot water and bake in moderate oven (350° F.) 30 to 35 minutes or until a knife inserted in center of custard comes out clean. Serves 4.

Pour into large mold and bake as above 45 to 50 minutes.

CARAMEL—Add 3 tablespoons caramelized sugar sirup to milk.

CHOCOLATE—Add 1½ ounces (squares) chocolate to milk; heat until melted.

COCONUT—Add ½ cup shredded coconut to mixture.

COFFEE—Scald 2 tablespoons ground coffee with milk, strain. Proceed as for baked custard.

DATE—Add ½ cup chopped dates to custard before baking.

GINGER—Add a little finely chopped candied ginger.

HONEY—Use ½ cup honey instead of sugar.

RICE—Save whites for meringue. Add 1 cup cooked rice and ½ teaspoon grated lemon rind. Bake. Top with meringue and bake until brown.

RUM—Omit vanilla and add 2 tablespoons rum.

SNOWY—Combine 1¼ cups scalded milk, ¼ cup sugar and dash salt. Beat 3 egg whites slightly but not until light. Add milk and ½ teaspoon vanilla. Bake as above. Serve with crushed fruit for 2.

**LEMON CUSTARD
IN MERINGUE CUPS**

½ recipe Meringues
 1 cup sugar
 ⅛ teaspoon salt
 3 tablespoons cornstarch
 1½ cups boiling water
 3 egg yolks, beaten
 Juice of 2 lemons
 2 tablespoons grated lemon rind

Shape meringue into cups on heavy ungreased paper and bake in slow oven (300°F.) 45 minutes. Remove from paper and cool. Mix sugar, salt and cornstarch; add water slowly and cook until thick, stirring constantly. Add small amount hot mixture to egg yolks, lemon juice and rind; stir into remaining hot mixture. Cook in double boiler until thick, about 10 minutes. Cool, fill meringues with custard and chill. Makes 6 (3½-inch) cups.

MERINGUE TOPPED CUSTARD

—Pour warm custard into serving dishes and when cool top with a baked meringue.

Use hollowed out sponge cupcakes instead of meringues.

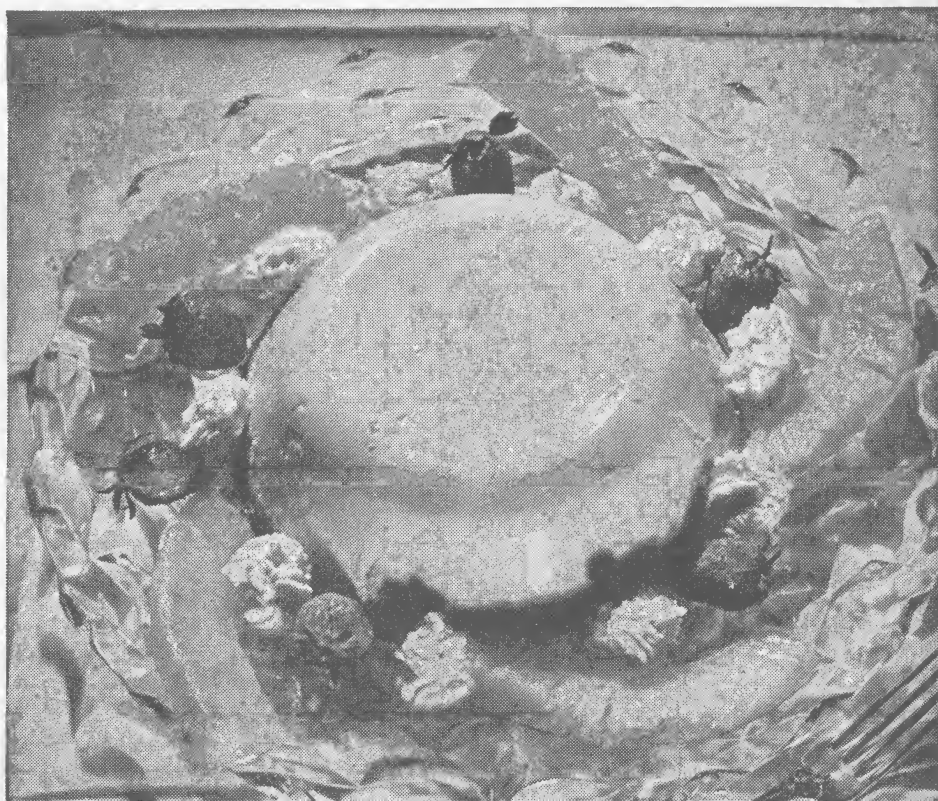
**ORANGE CAKE
CUSTARD**

1 (9-inch) layer spongecake
 1 cup orange juice
 2 cups milk
 3 eggs, separated
 ¼ cup sugar
 ⅛ teaspoon salt
 6 tablespoons confectioners' sugar

Cut spongecake into 1-inch cubes and place in greased casserole. Pour orange juice over cake and let stand while preparing custard. Scald milk in top of double boiler. Beat egg yolks with sugar and salt, stir in hot milk slowly and cook over hot water, stirring constantly, until mixture coats a spoon. Pour over cake in casserole. Make a meringue by beating the egg whites with confectioners' sugar until stiff. Pile over dessert and brown in slow oven (300°F.) 12 to 15 minutes. Serve hot or cold. Serves 8.

Garnish with orange segments.

Baked custard wears a lovely wreath of berries, whipped cream roses and pineapple



GRAPE-NUT RENNET-CUSTARD

2 cups milk
1 package vanilla rennet powder
 $\frac{2}{3}$ cup grape-nuts

Heat milk slowly, stirring constantly. When warm (120°F.), not hot, remove at once from heat. Stir rennet powder into milk until dissolved. Add grape-nuts and pour at once into dessert glasses. Do not move until firm (about 10 minutes), then chill. Serve with Cherry Sauce and garnish with whipped cream and candied citron. Serves 4 or 5.

NUT SOUFFLÉ

6 eggs, separated
1 cup sugar
1 cup ground nut meats

Beat egg yolks until light, add sugar and beat until thick and lemon colored. Add nuts. Fold in stiffly beaten egg whites. Pour into greased baking dish, set in pan of hot water and bake in slow oven (325°F.) until firm, about 60 minutes. Serves 8 to 10. Garnish with candied orange peel.

A perky garnish gives wings to such simple desserts as grape-nut rennet-custard

RENNET-CUSTARD

2 cups milk (or 1 cup milk and 1 cup cream)
1 package vanilla rennet powder
1 egg white, $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup grenadine sirup

Heat milk slowly, stirring constantly. When lukewarm (120°F.), not hot, remove at once from heat. Stir powder into milk until dissolved. Pour at once (while still liquid) into individual dessert glasses. Do not move until firm, about 10 minutes. Chill. Just before serving, beat egg white until fluffy; add sugar and sirup alternately in small amounts and continue beating until mixture is very stiff. Heap or pipe with a pastry tube onto chilled dessert. Serves 5.

JELLY SOUFFLÉ

1 glass tart jelly
3 egg whites
 $\frac{1}{3}$ cup chopped nut meats

Melt jelly and while very hot add gradually to stiffly beaten egg whites. Fold nuts in carefully. Turn into greased baking dish. Set in pan of hot water and bake in moderate oven (350°F.) 25 to 30 minutes. Serve hot or cold with Boiled Custard or whipped cream. Serves 6.

SWEET SOUFFLES

3 tablespoons butter, melted
4 tablespoons flour
 $\frac{1}{4}$ teaspoon salt
1 cup milk
4 eggs, separated
4 tablespoons sugar
1 teaspoon vanilla

Blend butter, flour and salt. Add milk, heat to boiling, stirring constantly; pour over mixture of egg yolks and sugar beaten until thick and lemon colored. Cool. Add vanilla. Fold in stiffly beaten egg whites. Pour into greased baking dish set in pan of hot water and bake in moderate oven (350°F.) until firm, 50 to 60 minutes. Serve at once for 6.

CHOCOLATE—Use only 3 tablespoons flour and 2 eggs. Add 1 ounce (square) melted chocolate to milk mixture.

FRUIT—Place 2 cups drained canned fruit (pineapple, peaches, apricots cut into pieces) on bottom of baking dish. Pour soufflé over fruit and bake as described above.

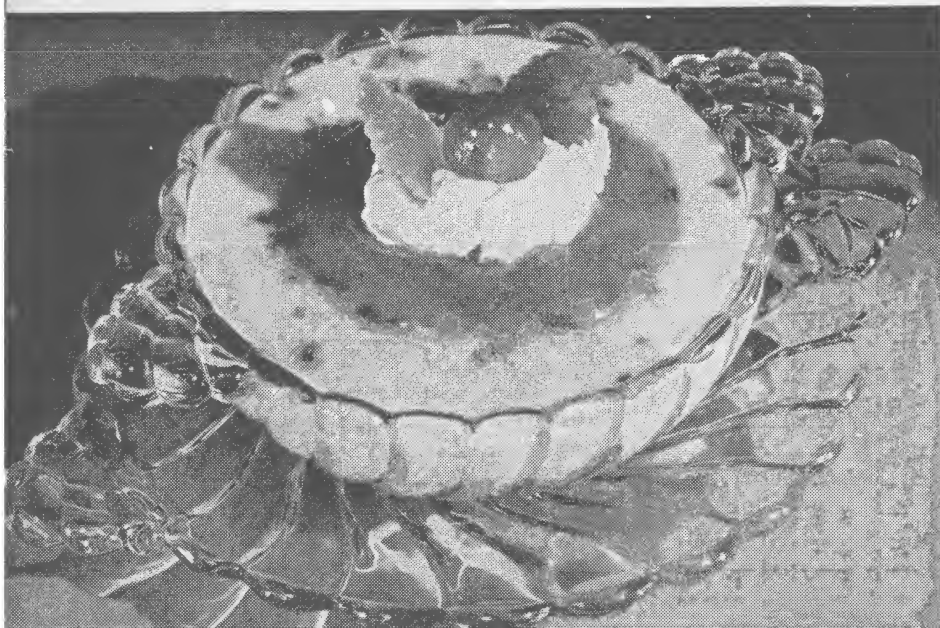
MACAROON—Omit butter, flour and sugar. Use only 3 eggs. Break 1 dozen macaroons into milk, add salt and proceed as above.

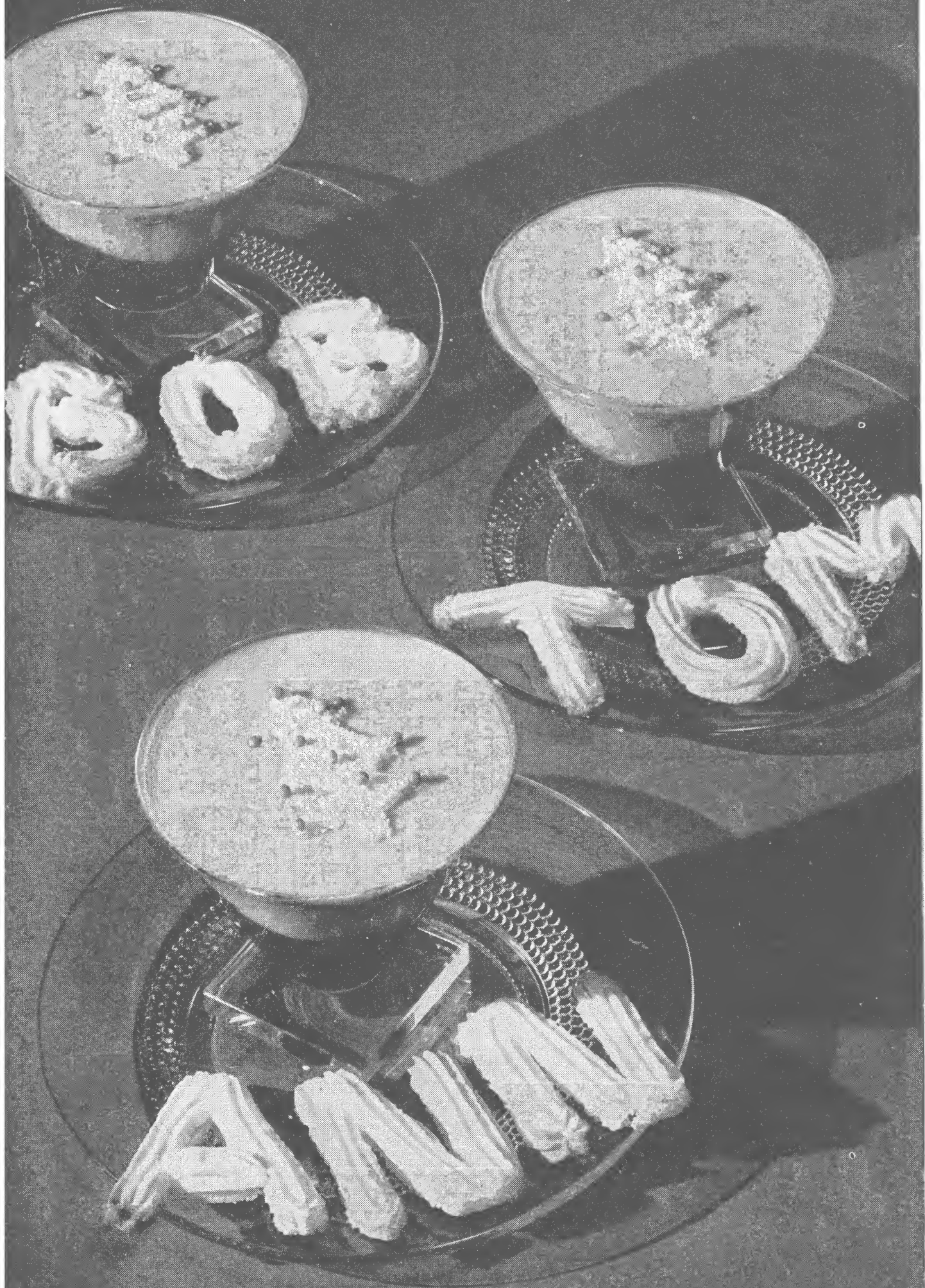
MOCHA—Use $\frac{3}{4}$ cup strong hot coffee and $\frac{1}{4}$ cup cream instead of milk.

RICE—Omit flour and increase sugar to $\frac{1}{2}$ cup and milk to 2 cups. Add 1 cup cooked rice to egg yolk and milk mixture. Add $\frac{1}{2}$ cup raisins and $\frac{1}{2}$ teaspoon cinnamon.

SPANISH—Brown $\frac{1}{2}$ cup dry bread crumbs in butter. Omit flour and prepare as above.

Rennet-custard for the children's Christmas party wears sugarplum trees and place cards of meringue or spritz cookies →







SWEET POTATO SOUFFLÉ

1 cup milk, ½ cup sugar
½ teaspoon salt
3 tablespoons butter
1 teaspoon nutmeg
2 cups mashed sweet potatoes
2 eggs, separated; ½ cup raisins
½ cup chopped pecans
Marshmallows

Scald milk and add sugar, salt, butter, nutmeg and potatoes; beat until fluffy. Beat egg yolks and add to potatoes. Add raisins and pecans. Beat egg whites stiff, fold into potatoes and pour into greased baking dish. Bake in moderate oven (350°F.) 50 to 60 minutes or until firm. Top with marshmallows, brown, for 8.

CUSTARDS AND SOUFFLÉS

You might like to do a flower of peach slices in the center of your sweet potato soufflé

RIBBON RENNET-CUSTARD

4 cups milk
2 tablespoons banana purée
1 package vanilla rennet powder
2 tablespoons chopped pistachio nuts
1 to 2 drops green coloring
½ teaspoon pistachio flavoring
½ package maple rennet powder
½ package raspberry rennet powder

Combine 1 cup milk and banana purée and heat slowly, stirring constantly. When lukewarm (120°F.), not hot, remove at once from heat. Pour ½ package vanilla rennet powder into milk and stir until dissolved. Pour at once into 8 parfait glasses. Do not move until firm (about 10 minutes). To another 1 cup milk add pistachios, green coloring and flavoring and warm slowly, stirring constantly. When lukewarm (120°F.), not hot, remove at once from heat. Stir in remaining vanilla powder and pour gently into glasses on top of banana layer. Do not move until firm (about 10 minutes). Warm another cup of milk to lukewarm, stir in maple rennet powder and pour into glasses. When this layer has thickened, warm remainder of milk, stir in raspberry powder and pour into glasses. Do not move until firm (about 10 minutes). Chill. To make slanting stripes, tilt glasses sideways while rennet custards thicken.

Parfait glasses heighten the dramatic effect of ribbon rennet-custard



COFFEE RENNET-CUSTARD

- 1½ cups milk
- 4 tablespoons coffee
- 1 rennet tablet
- 1 tablespoon cold water
- 1 cup cream
- 6 tablespoons sugar

Heat milk and coffee to lukewarm and let stand 20 minutes. Strain through several thicknesses of cheesecloth and return to saucepan. Crush rennet tablet and dissolve in cold water. Reheat coffee infusion slowly with cream and the sugar, stirring constantly until lukewarm (120°F.), not hot. When warm remove immediately from heat. Add dissolved rennet tablet and stir quickly for a few seconds only. Pour at once into dessert glasses. Do not move until firm (about 10 minutes), then chill. Serves 5 or 6.

SPICED RENNET-CUSTARD

- ½ teaspoon cinnamon
- ½ teaspoon ginger
- ⅛ teaspoon cloves
- 1½ tablespoons boiling water
- 2 cups milk
- 1 package vanilla rennet powder
- ⅓ cup red apple jelly
- 1½ ounces cream cheese

Combine spices and blend with boiling water. Stir milk while heating to lukewarm (120°F.), not hot. Remove from heat and stir in dissolved spices and rennet powder. Pour at once into 5 sherbet glasses or custard cups. Do not move until firm (about 10 minutes), then chill. Just before serving, garnish with jelly and cream cheese chilled and cut into narrow strips. Serves 5.

Try a "shortcake" effect with creamy pudding sauce and black raspberries

BAKED ORANGE FLUFF

- 4 eggs, separated
- 1 cup sugar
- ½ cup orange juice
- 1 tablespoon grated orange rind

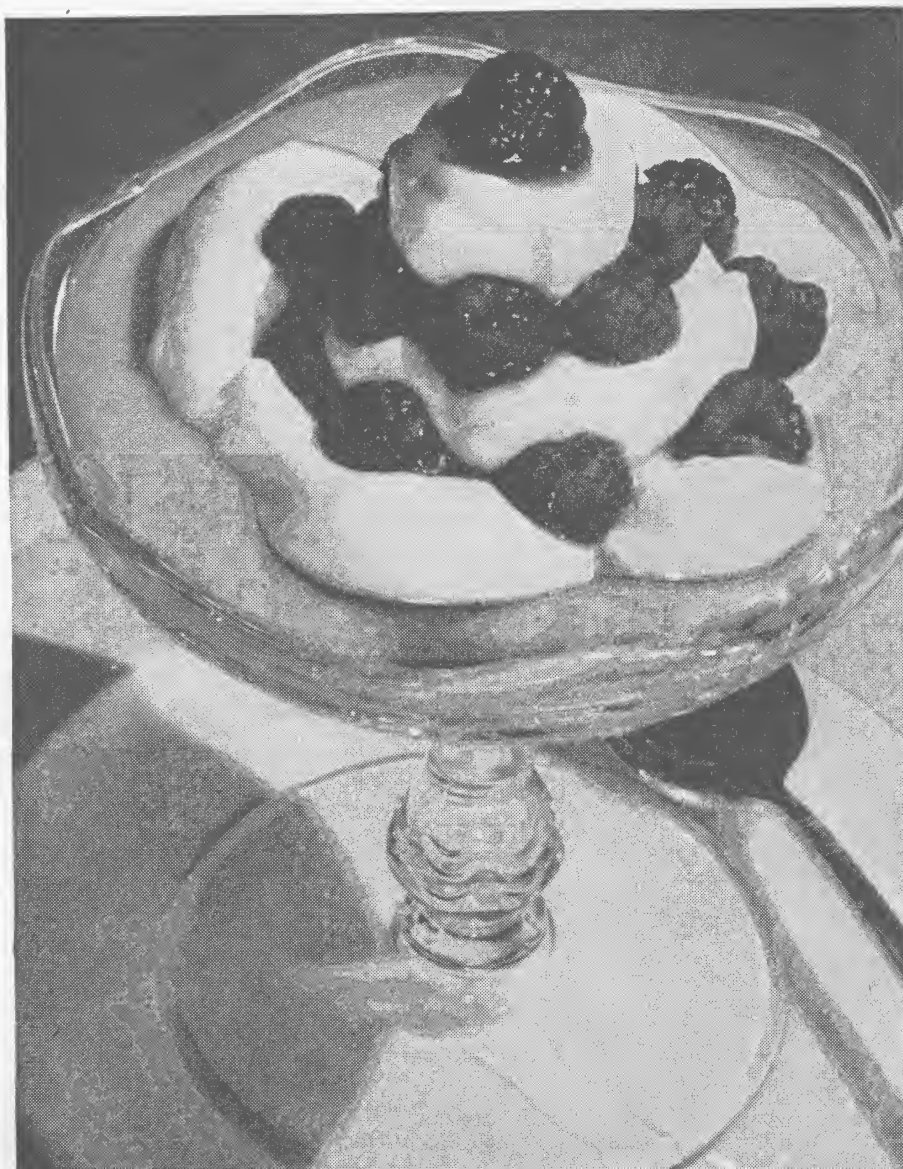
Beat egg yolks until light; add sugar slowly, beating constantly. Add orange juice and rind. When well mixed fold in stiffly beaten egg whites. Pour into greased baking dish, place in pan of hot water and bake in moderate oven (350°F.) about 35 minutes, or until firm. Serve immediately with whipped cream. Serves 6.

LEMON.—Use 3 tablespoons lemon juice and 1 teaspoon grated lemon rind instead of orange.

COCONUT SOUFFLÉ

- 2 cups milk
- ⅓ cup quick-cooking tapioca
- ¼ teaspoon salt, ⅓ cup sugar
- 3 eggs, separated
- 2 tablespoons melted butter
- 1 teaspoon vanilla
- ½ cup shredded coconut

Scald milk in top of double boiler, add tapioca and salt. Cook until tapioca is clear, stirring frequently. Add sugar and cool. Beat egg yolks until light, combine with first mixture, then add butter, vanilla and coconut. Fold in stiffly beaten egg whites and turn mixture into buttered baking dish. Place in pan of hot water and bake in slow oven (325°F.) 1 to 1¼ hours. Serves 8.



CREAMY PUDDINGS

BRAZIL-NUT MARSHMALLOW CREAM

- 1/2 pound marshmallows
- 1/2 cup diced canned pineapple
- 12 candied cherries, sliced
- 3/4 cup sliced Brazil-nut meats
- 1 cup heavy cream, whipped
- 6 candied cherries
- 6 whole Brazil-nut meats

Cut marshmallows into eighths with a wet knife and combine with pineapple, cherries and sliced nuts. Fold whipped cream into marshmallow mixture, chill several hours, pile into sherbet glasses and garnish with cherries and whole nuts. Serves 6.

For Easter Sunday supper these tiny eggs in the nest will excite your most blasé and travelled guest

CREAM PUDDING

1 pint very thick slightly soured cream

1/2 cup water (to rinse cream jar)

1/2 cup sifted flour

1/2 teaspoon salt, 1 pint hot milk
Sugar and cinnamon

Simmer cream and water, 45 minutes to 1 hour, stirring occasionally. Combine flour and salt, sift into hot cream, beat until smooth and cook until thick and butter fat rises to top. Remove fat and save. Stir in hot milk and beat well. Pudding should be very smooth and creamy. Pour into a bowl and make depressions on top for butter fat. Serve hot in dessert dishes with sugar and cinnamon sprinkled on top. The pudding is not a success unless the butter fat rises to top after flour is added. Serves 6 to 8.

CHOCOLATE PUDDING

- 1 ounce (square) chocolate
- 1 pint milk
- 1/2 cup sugar
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 1 teaspoon butter
- 6 tablespoons moist coconut
- 15 jelly bean "eggs"

Melt chocolate in 1/2 cup milk, stir until well blended. Heat remaining milk and add chocolate mixture. Sift sugar, cornstarch and salt together and add to hot milk gradually. Cook, stirring constantly, until thickened. Add vanilla and butter. Pour into serving dishes and chill. Serves 5.

For the children's party: Form a nest on the top with a tablespoon of coconut and fill with 3 jelly bean "eggs."

VANILLA PUDDING — Omit chocolate. Prepare as above.

CARAMEL TAPIOCA CREAM

- 2 tablespoons butter
- 1 cup brown sugar
- 2 tablespoons quick-cooking tapioca
- 2 cups milk
- 2 eggs, separated
- 1/4 teaspoon salt
- 1 teaspoon vanilla

Heat butter and 3/4 cup sugar slowly. Stir until it boils, cook about 1 minute or until sugar is slightly caramelized. Add tapioca and milk. Cook until tapioca is clear, then pour slowly onto 2 egg yolks mixed with salt. Cook in double boiler and stir occasionally until thickened. Remove from heat and pour mixture over egg whites beaten until stiff with remaining brown sugar. Stir and add vanilla when slightly cool. Serves 8.



CREAMY PUDDINGS

POMPADOUR PUDDING

½ cup sugar
2 tablespoons flour
¼ teaspoon salt
3 eggs
2 cups milk, scalded
1 teaspoon vanilla
1 ounce (square) chocolate
½ cup confectioners' sugar

Combine sugar, flour, ⅛ teaspoon salt, 2 egg yolks and 1 whole egg. Add small amount of milk; blend. Stir into remaining milk. Cook in double boiler, stirring constantly. Cool; add ½ teaspoon vanilla. Chill; pour into sherbet glasses. Melt chocolate over hot water. Beat confectioners' sugar into stiffly beaten egg whites. Add chocolate slowly; fold in remaining vanilla and salt. Chill and press through pastry tube in flower design on top of each pudding. Serves 6.

BUTTERSCOTCH PUDDING

1 tablespoon butter
1 cup brown sugar
1¾ cups scalded milk
3 tablespoons cornstarch
¼ teaspoon salt
¼ cup cold milk
1 teaspoon vanilla
2 egg whites, stiffly beaten

Melt butter, add brown sugar, cook, stirring frequently until sugar melts. Add hot milk slowly and heat until smooth, stirring constantly. Mix cornstarch and salt, dilute with cold milk and add to hot mixture, stirring constantly until mixture thickens. Cook 5 minutes longer. Cool slightly, fold in flavoring and egg whites, turn into individual serving dishes, chill and garnish with whipped cream and red raspberries. Serves 6.

Clever designs on simple custards are easy to do with the pastry tube

RICE PUDDING

½ cup rice
1 quart milk
½ teaspoon cinnamon or nutmeg
½ cup sugar (white or brown)
½ teaspoon salt

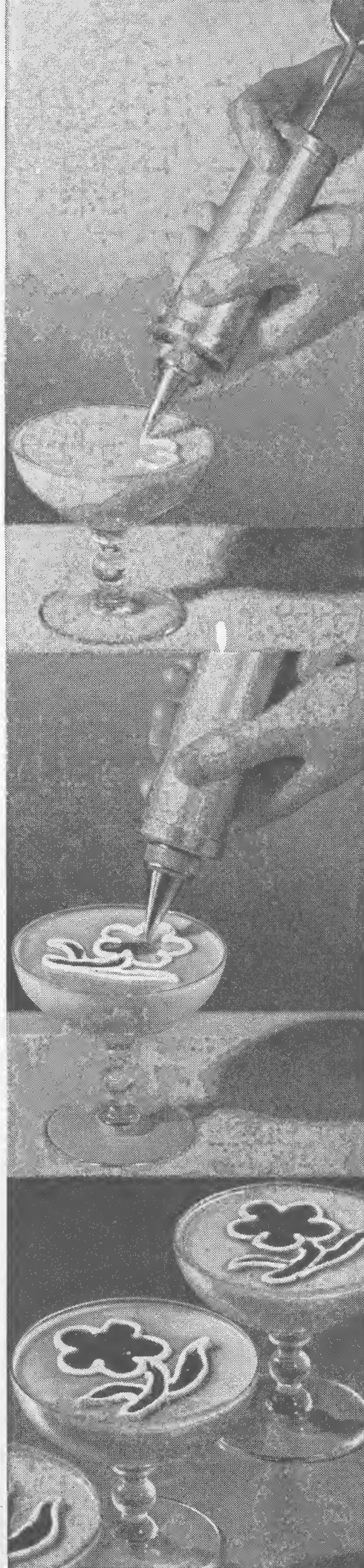
Wash rice, add remaining ingredients and pour into greased baking dish. Bake in 275°F. oven 3 hours. Stir frequently during first hour. Serves 6. Add ½ cup raisins or 2 eggs during last ½ hour.

MAPLE NUT PUDDING—Mix ⅓ cup cornstarch with ¼ cup cold water. Add 1½ cups brown sugar and 2 cups boiling water. Cook until thickened, then cook over boiling water 20 minutes. Add 3 stiffly beaten egg whites and ½ cup chopped nut meats. Pour into molds. Chill. Serves 6.

PINEAPPLE TAPIOCA CREAM

¾ cup sweetened condensed milk
2 cups hot water
3 tablespoons quick-cooking tapioca
¼ teaspoon salt
2 eggs, separated
1½ cups crushed pineapple, drained
1 tablespoon lemon juice

Blend milk with hot water and heat in top of double boiler. Add tapioca and salt. Cook 15 minutes. Stir small amount into slightly beaten egg yolks. Then combine with remaining tapioca mixture. Add pineapple and lemon juice. Cook for 2 minutes longer. Remove from heat. Fold in stiffly beaten egg whites; chill. Garnish with whipped cream and diced pineapple, if desired. Serves 6.



FROZEN DESSERTS

BANANA GRAPE MARLOW

- 10 marshmallows
- 1/3 cup grape juice
- 2 tablespoons lemon juice
- 1 cup mashed ripe bananas
- 1/2 cup heavy cream, whipped

Combine marshmallows and 2 tablespoons grape juice. Heat slowly, folding over and over, until marshmallows are half melted. Remove from heat and continue folding until mixture is smooth and fluffy. Fold in remaining grape juice; then fold in lemon juice and bananas. Pour into refrigerator tray and chill until mixture begins to freeze. Turn into bowl, beat well and fold in whipped cream. Freeze until firm. Serves 4 to 6.

BERRY MARLOW

- 1 1/2 cups raspberries
- 1/4 pound (16) marshmallows
- 1/3 cup dates, sliced thin
- 1 cup heavy cream, whipped

Crush the berries thoroughly; heat with marshmallows over hot water, until marshmallows melt. Add dates and chill. Fold in whipped cream. Freeze without stirring. Serves 6.

MOCHA ICE CREAM

- 2 cups milk
- 4 tablespoons ground coffee
- 1/3 cup corn sirup
- 1/3 cup sugar
- 2 tablespoons flour
- 1/8 teaspoon salt
- 2 eggs, separated
- 1 teaspoon vanilla
- 1 cup heavy cream, whipped

Heat milk and coffee for 10 minutes in top of double boiler; strain through cheesecloth. Mix corn sirup, sugar, flour and salt; add scalded coffee-milk slowly, stirring constantly. Return to double boiler stirring until it thickens; cook 5 minutes longer. Add hot mixture slowly to beaten egg yolks and cook 3 minutes longer. Chill and add vanilla. Beat egg whites until stiff; whip cream and fold both into chilled mixture. Freeze in refrigerator tray until firm. Serves 6.

CUSTARD ICE CREAM — Omit coffee. Use 2 tablespoons cornstarch for flour. Increase eggs to 3. Prepare as above.

Ice cream frozen in paper cups is an especially good idea for buffet parties

BANANA CARAMEL ICE CREAM

- 1 cup mashed ripe bananas (2 to 3 bananas)
- 2 teaspoons lemon juice
- 1/4 cup brown sugar
- 1/4 teaspoon salt
- 1/3 cup milk
- 2 eggs, separated
- 1 cup heavy cream
- 1 teaspoon vanilla

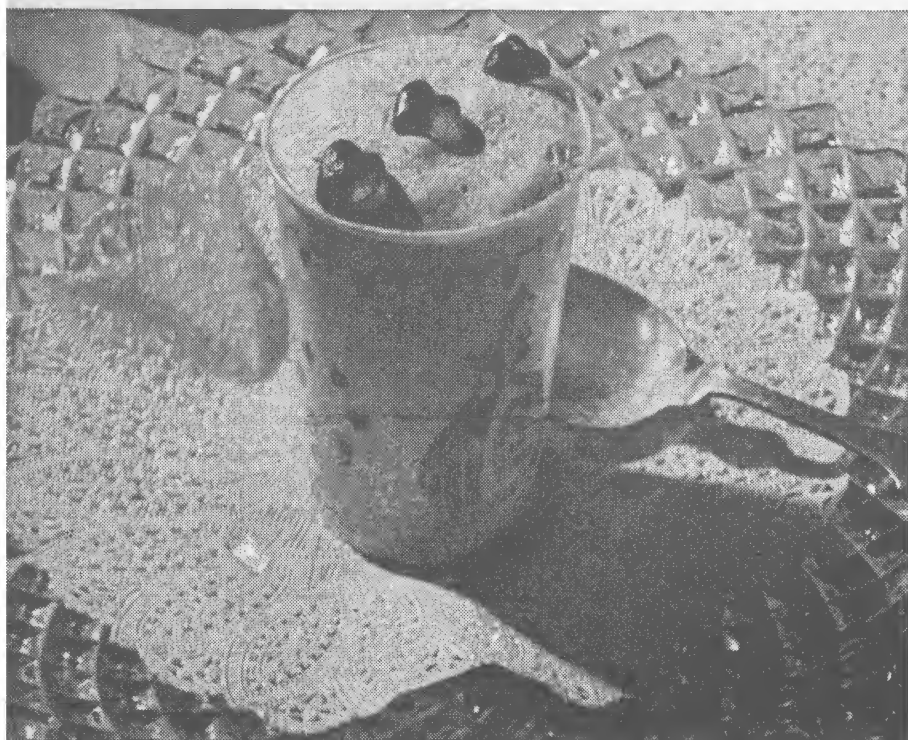
Mix bananas and lemon juice together. Add sugar, salt and milk, stirring until mixed. Beat egg whites until stiff. Whip cream until thickened but not stiff. Beat egg yolks until thick. Combine banana mixture, egg whites, egg yolks, cream and vanilla. Turn into refrigerator tray and freeze, stirring every 30 minutes until mixture holds its shape. Freeze until firm. Serves 8.

ENGLISH TOFFEE ICE CREAM

- 1 pound marshmallows
- 3 cups milk
- 1 cup heavy cream, whipped
- 1 cup crushed English toffee

Heat marshmallows in 2 tablespoons of milk in saucepan, folding over and over until marshmallows are half melted. Remove from heat and continue folding until mixture is smooth and fluffy. Cool. Then add remaining milk gradually and blend. Pour into refrigerator tray and chill. When mixture just begins to freeze, stir thoroughly and fold in whipped cream. Freeze, stirring several times during freezing period. Just before ice cream becomes firmly frozen, fold in English toffee. Leave the ice cream in freezing tray for several hours. Serves 6 to 8. Garnish with almonds.

Use peanut brittle in place of English toffee.



BAKED ALASKA WITH BRAZIL NUTS

- 1 spongecake
- 1 pint ice cream
- $\frac{3}{4}$ cup sliced Brazil nuts
- 3 egg whites
- Salt
- 3 tablespoons sugar
- 1 teaspoon vanilla

Remove center from top of cake, leaving a shell at least $\frac{3}{4}$ inch thick. Fill with ice cream and sprinkle $\frac{1}{2}$ cup sliced nuts over ice cream. Beat egg whites until stiff but not dry; beat in salt, sugar and vanilla gradually. Spread on top of cake and sprinkle with remaining Brazil nuts. Bake in very hot oven (450°F.) until light brown, about 5 minutes. Serve at once. Serves 6.

MOCHA BAKED ALASKA

- 1 layer spongecake
- 3 egg whites
- 6 tablespoons confectioners' sugar
- 1 teaspoon vanilla
- $\frac{1}{2}$ pints Mocha Ice Cream, frozen in a mold

Place a layer of spongecake which is cut a little larger than the mold of ice cream, on a board covered with heavy brown paper. Beat egg whites until stiff, add sugar gradually and continue beating. Add vanilla. Unmold Mocha Ice Cream onto the cake. Cover thickly with meringue. Place on baking sheet and brown under broiler heat. Serve at once. Serves 6.

GREEN GAGE PLUM FRAPPÉ

- 12 plums
- $1\frac{1}{2}$ cups water
- 1 cup sugar
- $\frac{1}{4}$ teaspoon salt
- 2 teaspoons lemon juice

Cook plums with water and sugar until tender. Rub through a coarse sieve; add salt and lemon juice. Freeze in refrigerator tray until firm. Scrape up thin layers of the mixture with an inverted spoon, then beat back and forth in the tray until texture is smooth. Serve at once. Serves 8. Use canned plums; omit sugar.

FROZEN CHRISTMAS PUDDINGS

- $1\frac{1}{2}$ cups macaroon or vanilla wafer crumbs
- $\frac{1}{2}$ cup chopped nuts
- $\frac{1}{2}$ cup chopped dates
- $\frac{1}{2}$ cup chopped candied fruit peel
- Grated rind $\frac{1}{2}$ lemon
- $\frac{1}{4}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon nutmeg
- 8 marshmallows, quartered
- $\frac{1}{4}$ cup hot orange juice
- $\frac{1}{4}$ cup sugar
- 1 cup heavy cream, whipped

Combine crumbs, nuts, fruit, rind and spices. Dissolve marshmallows in orange juice, add sugar and combine with first mixture. Fold in whipped cream. Fill individual paper soufflé cups with mixture, place in refrigerator tray and freeze until firm. Remove paper cups and garnish puddings with holly sprays made of red cinnamon candies and bits of green gum drops. Makes 10 puddings.

Spongecake and ice cream are hidden in this enchanted igloo of baked Alaska



TUTTI FRUTTI TRIFLE

- 1/2 grapefruit
- 1 orange
- 1 cup fresh pineapple
- 6 marshmallows
- 6 maraschino cherries
- 1/2 cup moist shredded coconut
- 2 tablespoons maraschino juice
- 3 egg whites
- 6 tablespoons confectioners' sugar

Remove segments from membrane of grapefruit and orange, slice pineapple and cut marshmallows and cherries into eighths. Soak marshmallows and coconut in combined juices. Beat egg whites until stiff and fold in sugar. Combine with fruits and coconut marshmallow mixture. Freeze in refrigerator tray until firm. Serves 8.

Add 1/2 cup seedless raisins.

Add 1 tablespoon brandy.

Canned cubed or crushed pineapple may be used instead of fresh pineapple.

Frozen strawberry cake is all the better for a generous garnish of berries

HEAVENLY HASH

- 1/4 pound (16) marshmallows
- 1 cup milk
- 1 cup almonds, blanched and chopped
- 1 cup walnuts, chopped
- 1 cup maraschino or candied cherries
- 1 cup heavy cream, whipped

Dissolve marshmallows in milk over hot water. Cool. Add nuts and cherries. Fold in whipped cream. Freeze to a mush in refrigerator tray. Beat well and freeze until firm. Serves 8.

FROZEN PRUNE PUDDING

- 1/2 cup cooked prunes
- 2 eggs
- 1/2 cup confectioners' sugar
- 1/4 cup orange juice
- 1/4 teaspoon salt
- 1 cup heavy cream, whipped

Cook prunes until tender, remove pits and mash pulp. Beat eggs and beat in confectioners' sugar gradually. Add prunes, orange juice and salt. Fold in whipped cream. Freeze in refrigerator tray until firm. Serves 6.



APPLE FRAPPÉ

- 3 cups diced uncooked apples
- 1/4 cup red cinnamon candy drops
- 1/3 to 2/3 cup sugar
- Enough water to nearly cover fruit

Cook apples with cinnamon candies, sugar, water and salt until apples are tender. Press through sieve and cool. Freeze in refrigerator tray until firm. Scrape up thin layers of the frappé with an inverted spoon and beat back and forth in tray until texture is smooth. Serve at once, garnished with a bit of fresh mint. Serves 6.

FROZEN STRAWBERRY CAKE

- 1 1/2 cups crushed strawberries
- 2/3 cup sugar
- 1 tablespoon lemon juice
- 3 cups graham cracker crumbs
- 1/2 cup cream
- 1 1/2 teaspoons vanilla

Combine ingredients in order listed and blend well. Line a freezing tray with oiled paper, fill with the mixture and freeze until firm. Cut into squares, top with whipped cream and a few pecan meats if desired. Serves 6.





CHOCOLATE MARSHMALLOW ICE CREAM

20 marshmallows, 1 cup milk
3 tablespoons cocoa
2 tablespoons sugar
1 cup heavy cream, whipped
Few grains salt
1 teaspoon vanilla

Heat marshmallows in milk until melted. Mix cocoa and sugar together and add to hot mixture. Stir until blended. Cool. Combine whipped cream with salt and vanilla and fold in chilled marshmallow mixture. Freeze until firm. Serves 6.

BLACK AND WHITE LAYER—

Increase cocoa to 5 tablespoons. Make another recipe omitting the cocoa and sugar. Line refrigerator tray with heavy waxed paper. Pour a 1/2-inch layer of chocolate into refrigerator tray, sprinkle with fine white cake crumbs. Add the vanilla ice cream, another layer of crumbs and top with another chocolate layer. Freeze until firm, lift out and slide onto a chilled platter to serve.

APRICOT ANGEL CREAM

1 cup cooked sieved dried apricots
2/3 cup sugar
Grated rind of 1/2 lemon
1 teaspoon unflavored gelatin
1/4 cup water
1 cup heavy cream, whipped

Combine apricots, sugar and lemon rind. Soften gelatin in water and dissolve over hot water. Add to apricot mixture and blend. Pour into refrigerator tray and chill until slightly thickened. Remove, beat until light and fold in whipped cream. Continue freezing until firm. Serves 6.

PEACH DELIGHT

2 egg whites
4 tablespoons confectioners' sugar
2 teaspoons lemon juice
Few grains salt
2/3 cup peach pulp
1/2 teaspoon almond extract
1/2 teaspoon vanilla

Beat egg whites until stiff; add sugar, lemon juice, salt, peach pulp and extracts. Fold together lightly and freeze in refrigerator tray until firm. Serves 6.

Satisfy both those who like blonde ice cream and those who like brunette

FROZEN GINGER CREAM

1 teaspoon unflavored gelatin
1 tablespoon cold water
1 cup milk
1/4 cup finely chopped preserved ginger
2 tablespoons ginger sirup
1/3 cup sugar
1/8 teaspoon salt
2 teaspoons vanilla
1 cup heavy cream, whipped

Soften gelatin in cold water. Dissolve over hot water and add milk slowly. Add preserved ginger and remaining ingredients except whipped cream. Mix and chill. Beat thoroughly and fold in whipped cream. Freeze in refrigerator tray. Serves 6 to 8.

PINEAPPLE CREAM—Omit ginger and ginger sirup. Add 1/2 cup cooked drained pineapple and 1 tablespoon lemon juice.

ORANGE CREAM—Omit ginger and ginger sirup. Add 1/2 cup chopped candied orange peel.

STANDARD PARFAIT

$\frac{2}{3}$ cup sugar
 $\frac{1}{4}$ cup water
 2 egg whites
 Few grains salt
 1 cup heavy cream, whipped
 2 teaspoons vanilla

Cook sugar and water until it threads (238°F.). Beat egg whites with salt until stiff but not dry. Pour sirup on slowly, beating constantly. Cool. Fold whipped cream into egg and sirup mixture and add vanilla. Freeze in refrigerator tray until firm, for 8.

BURNT ALMOND—Add $\frac{1}{2}$ cup shredded toasted almonds and $\frac{1}{4}$ teaspoon almond extract. Reduce vanilla to $\frac{1}{2}$ teaspoon.

CHOCOLATE—Add 3 tablespoons cocoa to the above sirup; combine as in Standard Parfait.

FRUIT—Add $\frac{2}{3}$ cup fresh or cooked fruit purée to Standard Parfait.

GOLDEN—Add the beaten yolks of 4 eggs to the mixture of warm sirup and egg and combine as in Standard Parfait.

Serve in parfait glasses with whipped cream and chopped nuts.

We have New England to thank for the luscious maple sirup sundae

MAPLE PARFAIT

$\frac{2}{3}$ cup maple sirup
 2 eggs, separated
 1 cup heavy cream, whipped
 Few grains salt
 1 teaspoon vanilla (if desired)

Heat sirup in top of double boiler and pour slowly into beaten egg yolks. Return to double boiler and cook for 3 minutes. Beat until creamy. While still hot, fold mixture into stiffly beaten egg whites. Chill. Fold whipped cream, salt and vanilla into chilled mixture. Freeze in refrigerator tray until firm. Garnish with whipped cream and nuts. For 6.

MINT GRAPEFRUIT ICE

1 teaspoon unflavored gelatin
 $2\frac{1}{4}$ cups unsweetened grapefruit juice
 $\frac{1}{2}$ cup water, $\frac{2}{3}$ cup sugar
 Few drops oil of peppermint
 Green food coloring

Soften gelatin in $\frac{1}{4}$ cup of the grapefruit juice. Heat water and sugar together, stirring until sugar is dissolved. Add gelatin and stir until dissolved. Combine with grapefruit juice and oil of peppermint. Add a few drops of green food coloring to tint a delicate green. Freeze in refrigerator tray until firm, stirring occasionally. Serves 4.

RHUBARB ICE

4 cups cut rhubarb
 $1\frac{1}{2}$ cups sugar
 $\frac{1}{4}$ teaspoon salt
 1 cup water
 Rind of 1 lemon
 4 tablespoons lemon juice

Wash rhubarb and cut into small pieces. Add sugar, salt, water and lemon rind; cook until rhubarb is tender; press through a sieve, add lemon juice and freeze in refrigerator tray until firm. Scrape up thin layers of the ice with an inverted spoon and beat back and forth in tray until texture is smooth. Serve at once. Serves 6.

STRAWBERRY ICE

1 quart fresh strawberries
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{3}$ cup water
 2 tablespoons lemon juice

Cook strawberries with sugar, salt and water until tender. Press through sieve, add lemon juice and freeze in refrigerator tray until firm. Scrape up thin layers of the mixture with an inverted spoon and beat back and forth in tray until texture is smooth. Serve at once. Serves 6. Omit strawberries and use any of the following: raspberries, loganberries or youngberries.



FROZEN DESSERTS

GRAPE SHERBET

- 1 pint grape juice
- 2 tablespoons lemon juice
- Few grains salt
- ½ cup sugar
- ¼ cup water
- 2 egg whites, beaten

Pour grape juice, lemon juice and salt into refrigerator tray and freeze until firm. Boil sugar and water together for 3 minutes and pour slowly into the stiffly beaten egg whites, beating constantly. Cool to lukewarm. Scrape up thin layers of the frozen grape juice with an inverted spoon and fold into egg white mixture. Replace in the tray and freeze. Serves 6 to 8.

CRANBERRY PINEAPPLE SHERBET

- 2 cups cranberries
- 1 cup water
- ¼ pound marshmallows
- 1 cup unsweetened pineapple juice
- 2 tablespoons lemon juice
- ½ cup sugar
- 2 egg whites
- ⅛ teaspoon salt

Cook cranberries in water until skins pop; rub through sieve. Heat marshmallows in pineapple juice until melted; combine with sieved cranberries, lemon juice and 6 tablespoons of the sugar. Freeze in refrigerator tray to a mush. Beat egg whites until stiff with remaining sugar and salt. Fold into partly frozen cranberry mixture and return to tray. Freeze until firm. Makes 1 quart.

CRANBERRY SHERBET

- 1 pound (4 cups) cranberries
- 2½ cups water
- 2 cups sugar
- 1 tablespoon unflavored gelatin
- ½ cup cold water
- ⅓ cup lemon juice



Cook cranberries and water until skins pop. Rub through sieve, add sugar and heat to boiling. Soften gelatin in cold water, add to hot cranberry mixture and stir until dissolved. Cool and add lemon juice. Freeze in refrigerator tray until firm. Serves 8 to 10.

CRANBERRY AND APPLE SHERBET — Use 2 cups diced apples and 2 cups cranberries instead of 4 cups cranberries

ROQUEFORT MOUSSE

- 5 ounces Roquefort cheese
- ½ cup milk
- 1 cup heavy cream, whipped

Grate cheese and add to milk in top of double boiler. Stir until melted, then cool. Whip cream, fold into cheese mixture and freeze in refrigerator tray until firm. Slice and serve with crackers for dessert. Makes 1 pint mousse.

Provide strawberry jam and ice cream and let the high school crowd make their own sundaes

PEPPERMINT MOUSSE

- 1 cup heavy cream
- 16 marshmallows
- Green coloring
- 6 drops oil of peppermint

Add ⅓ cup of the cream to marshmallows and heat until softened, fluffy and smooth. Color a light green and stir in oil of peppermint. Cool until thick. Whip cream and fold into marshmallow mixture. Freeze in refrigerator tray without stirring. Serves 6 to 8.

Omit marshmallows, coloring and oil. Fold ½ cup pulverized peppermint stick candy into whipped cream.

DESSERT CAKES

APPLE CAKE

- 1 cup sifted cake flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- 6 tablespoons sugar
- 2 tablespoons shortening
- 2 egg yolks
- ½ cup milk
- 4 apples, pared and sliced thin
- ½ teaspoon cinnamon
- 1 teaspoon grated lemon rind
- Butter**

Sift flour, baking powder, salt and 2 tablespoons sugar together. Cut in shortening and mix well. Beat egg yolks, combine with milk, and stir into first mixture. Beat well. Pour into greased shallow pan and cover with apple slices. Sprinkle with remaining sugar, cinnamon and lemon rind and dot with butter. Bake in hot oven (400°F.) about 35 minutes. Serve with Lemon Sauce, for 8.

STRAWBERRY COFFEE CAKE

- 2 cups sifted flour
- 2 teaspoons baking powder
- 6 tablespoons sugar
- ¾ teaspoon salt
- ⅓ cup shortening
- 1 egg, beaten
- ⅓ cup milk
- 1½ cups strawberries, cleaned
- 3 tablespoons butter
- ¼ cup sugar
- 3 tablespoons sifted flour

Sift first 4 ingredients together. Cut in shortening with 2 knives or pastry blender. Combine egg and milk and add all at once to dry ingredients. Blend thoroughly. Spread dough in greased cake pan and arrange strawberries on top. Combine remaining ingredients and mix together with a fork until a crumbly consistency. Sprinkle over strawberries. Bake in hot oven (400°F.) about 25 to 30 minutes. Makes 1 (10x6 inch) coffee cake.

CREAM CHEESE CAKE

- 1½ cups zwieback crumbs
- ⅝ cup sugar
- 2 tablespoons butter, melted
- 2 tablespoons flour
- ¼ teaspoon salt
- 1 pound cream cheese
- 1 teaspoon vanilla
- 4 eggs, separated
- 1 cup cream

Combine zwieback crumbs with 2 tablespoons sugar and butter; blend thoroughly. Line bottom of spring-form pan. Mix remaining ½ cup sugar with flour and salt and blend thoroughly with cream cheese. Add vanilla and beaten egg yolks and beat. Add cream and beat again. Fold in beaten egg whites. Pour mixture on top of crumbs and bake in moderate oven (325° to 350°F.) about 1 hour, or until mixture is firm. Turn off heat, but do not remove from oven for 1 hour or until cool. Makes 1 (9-inch) cake

HOT FROSTED GINGERBREAD

- ½ cup shortening
- ½ cup strong hot coffee
- 2 eggs
- ½ cup sugar
- ½ cup molasses
- 1½ cups sifted flour
- 2 teaspoons baking powder
- 1 teaspoon ginger
- 1 cup confectioners' sugar
- 4 tablespoons cream
- ½ teaspoon vanilla

Melt shortening in hot coffee. Beat eggs and stir in sugar and molasses. Add shortening and coffee. Sift flour with baking powder and ginger and add. Mix well and spread ½ inch deep in greased pan. Bake 25 minutes in moderate oven (350°F.). Mix remaining ingredients and spread on hot gingerbread. Makes 1 (8-inch) cake.

GLAZED APPLE RING

- 1 cup butter
- 1 cup brown sugar
- 4 apples, pared and sliced
- 1 cup sugar
- 1 teaspoon vanilla, 2 eggs
- 1½ cups sifted flour
- 1½ teaspoons baking powder
- ½ teaspoon salt
- ½ cup milk

Melt half the butter in a skillet; add brown sugar and apple slices; simmer 10 to 15 minutes, or until tender. Turn frequently to prevent burning. Cream remaining butter with granulated sugar; add vanilla, then add eggs one at a time, beating thoroughly until fluffy. Add sifted dry ingredients alternately with milk in small amounts. Pour candied apples and sirup into greased ring mold (10-inch), or tube pan. Add cake batter. Bake in moderate oven (375°F.) about 40 minutes. Turn out onto large round plate; serve hot with Butterscotch Sauce. Serves 8.

HAYSTACKS

- 4 egg whites
- ¼ teaspoon salt
- ½ cup sugar
- 1 teaspoon lemon juice
- 6 cups dry shredded coconut
- 1 cup walnuts, chopped
- 2 cups pitted dates, cut into pieces

Beat egg whites stiff, beat in salt and sugar gradually, then add lemon juice, coconut, walnuts and dates. Moisten hands and mold mixture into small balls. Place on greased cookie sheet and bake in moderate oven (350°F.) 10 minutes or until browned. Makes about 20 haystacks.

Gentle mixing, careful baking and "don't touch" cooling are all important for perfect cheese cake →



DUTCH CHERRY CAKE

- 2 cups canned red cherries
- 1½ cups sifted flour
- ¼ teaspoon salt
- 3 teaspoons baking powder
- ¾ cup sugar
- 2 eggs, separated
- ½ cup milk
- 1 teaspoon vanilla
- ½ cup shortening, melted

Drain cherries, saving juice. Sift flour, salt, baking powder and ½ cup sugar together. Beat egg yolks and combine with milk, vanilla and melted shortening.

Add to flour all at once and beat until smooth. Fold in cherries. Beat egg whites until stiff but not dry, add remaining sugar and fold into mixture. Bake in greased pan in moderate oven (350°F.) 50 minutes. Serve either hot or cold with hot Cherry Sauce. Makes 1 (7x11x1½ inch) cake. Omit cherries and use 1½ cups drained shredded pineapple. Use pineapple juice in sauce.

A "rope" of dough, coiled sailor-fashion is quickly ready for the honey topping



HONEY TWIST

- 1 cup milk, scalded
- ¼ cup shortening
- ½ cup sugar
- 1 teaspoon salt
- 2 cakes yeast
- ¼ cup lukewarm water
- 2 eggs, beaten
- 5 to 6 cups sifted flour

Pour milk over shortening, sugar and salt. Crumble yeast into lukewarm water to soften. Cool milk to lukewarm, add yeast and eggs. Beat in flour to make a soft dough, turn out on a floured board and knead until smooth. Place in a greased bowl, cover and let rise until doubled in bulk. When light, shape into a long roll about 1 inch in diameter. Coil the roll into a greased cake pan beginning at the outside edge and covering the bottom. Brush with Honey Topping. Let rise until doubled in bulk. Bake in moderately hot oven (375°F.) 25 to 30 minutes. Makes 1 large twist.

HONEY TOPPING

- ¼ cup butter
- ⅔ cup confectioners' sugar
- 1 egg white
- 2 tablespoons honey, warmed

Cream all ingredients together and brush over twist before baking.

EGG BRAID—Use recipe for Honey Twist. When dough is light, divide into halves and cut each half into 6 pieces. Roll each piece 8 inches long. Cross 3 of the rolls in the center and braid to each end. Fasten. Place on greased baking sheet. Braid remaining 3 rolls. Place on top of first braid. Cover and let rise until doubled. Brush with beaten egg yolk and sprinkle with sugar. Bake as above. Makes 2 braids.

PRUNE LADDER

1 recipe Honey Twist dough
3 cups sweetened prune pulp

When dough is light, punch down and divide into halves. Roll each piece into a sheet about $\frac{1}{2}$ inch thick. Spread $\frac{2}{3}$ with prune pulp. Fold the $\frac{1}{3}$ not covered over the center $\frac{1}{3}$. Then fold the remaining $\frac{1}{3}$ over the top. Clip with a scissors at 1 inch intervals through center. Cover and let rise until doubled in bulk. Bake in moderately hot oven (375°F.) 25 to 30 minutes. While warm, spread with frosting and sprinkle with chopped nuts. Makes 2 ladders.

CRESCENT—Cut folded edge of dough at 1 inch intervals.

POTATO COFFEE CAKE

2 large potatoes, pared
2 eggs, beaten
1 cup sugar
1 teaspoon salt
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{2}$ cup shortening, melted
1 yeast cake, softened in
 $\frac{1}{2}$ cup warm water

Flour

Boil potatoes in water to cover. Drain, saving potato water. Mash potatoes and beat well. Measure potato water and add more water, if necessary to make $1\frac{1}{2}$ pints. Combine with remaining ingredients, including potatoes, using enough flour to make a rather stiff batter. Cover and let rise in a warm place until doubled in bulk. Knead, adding as much flour as is necessary to make a stiff dough. Let rise again. Spread in greased pans and when light (about $1\frac{1}{4}$ hours) brush melted butter over top. Bake in hot oven (400°F.) about 20 minutes. Sprinkle with cinnamon and sugar. Makes 4 (9-inch) cakes.

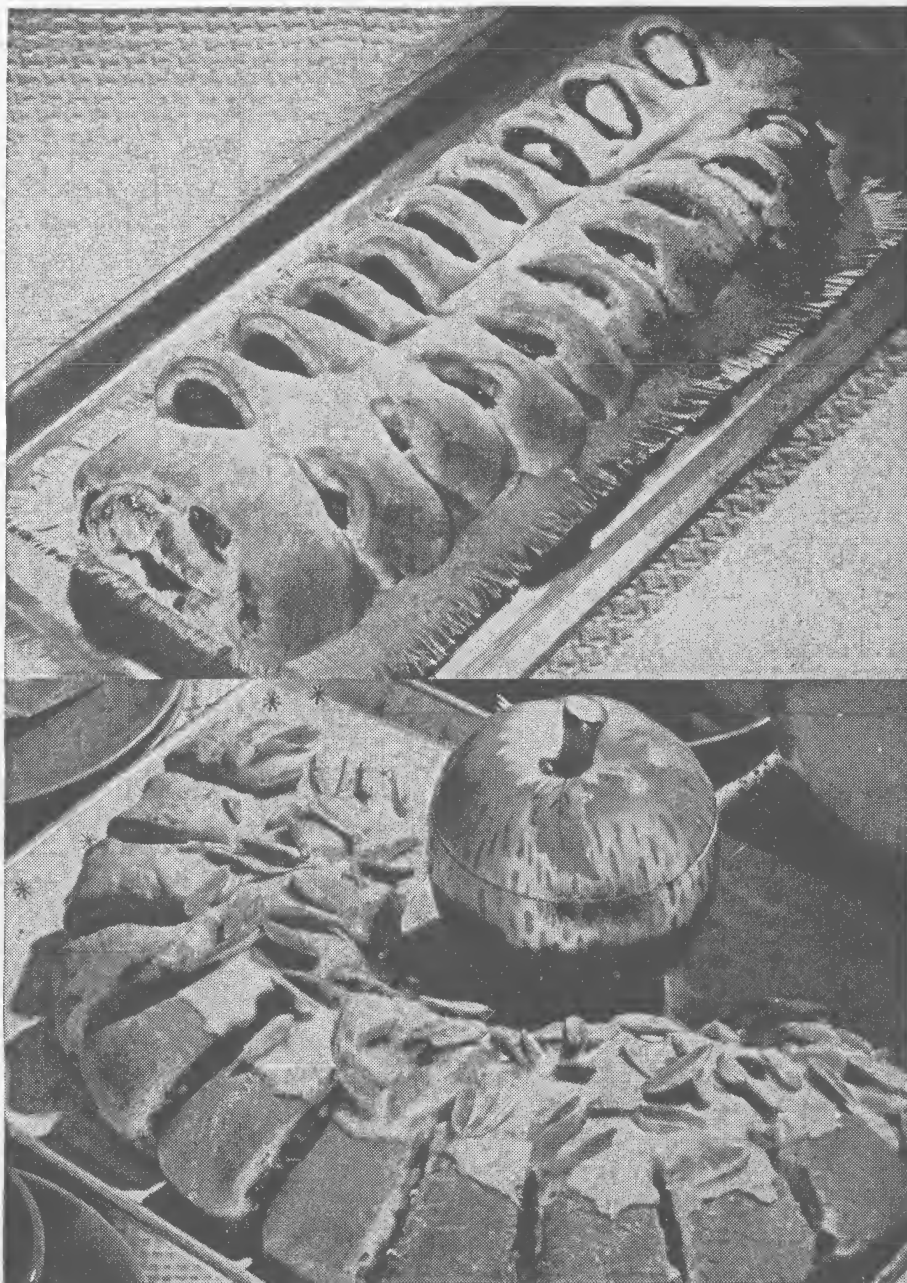
**PEAR CAKE—
DUTCH HARD SAUCE**

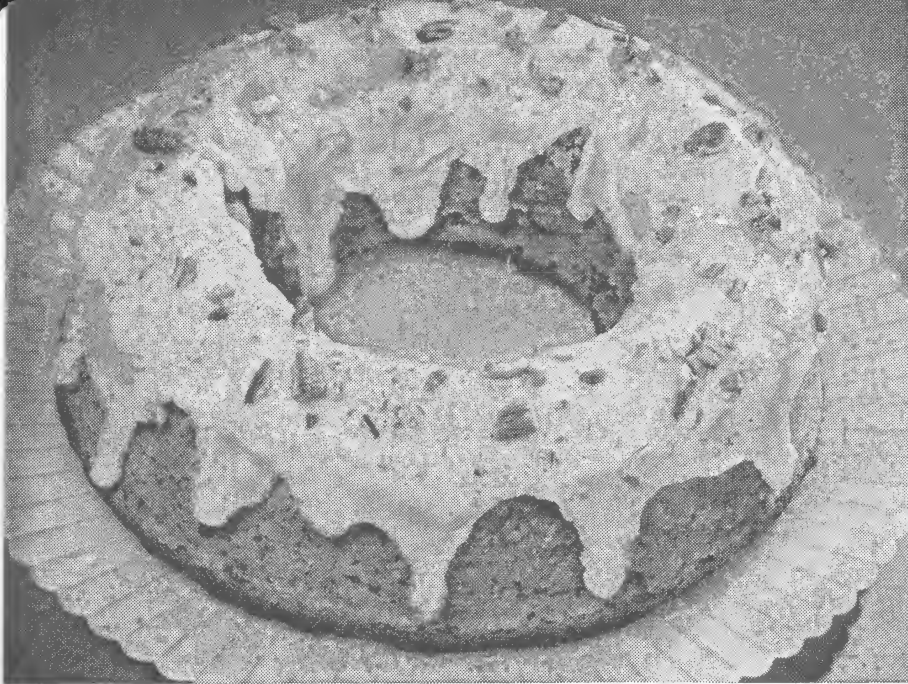
$1\frac{1}{2}$ cups sifted flour
2 teaspoons sugar
 $\frac{1}{4}$ teaspoon baking soda
 $1\frac{1}{2}$ teaspoons baking powder
 $\frac{3}{4}$ teaspoon salt
6 tablespoons butter
 $\frac{1}{2}$ cup buttermilk
1 egg
1 No. 2 $\frac{1}{2}$ can pear halves
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{2}$ teaspoon cinnamon

Sift flour, sugar, soda, baking powder and salt together. Cut in $4\frac{1}{2}$ tablespoons of the butter with 2 knives or pastry blender.

Add buttermilk combined with slightly beaten egg and stir just enough to moisten dry ingredients. Pour in a greased baking pan (about $8\frac{1}{2}$ inches square). Drain pear halves, cut into thirds and arrange on batter in pan. Sprinkle with brown sugar and cinnamon mixed with remaining butter. Bake in hot oven (425°F.) about 25 minutes. Serve with Dutch Hard Sauce. Serves 8.

Whether following the "straight and narrow" or gracefully curved, the prune ladder is a triumph for any hostess





STREUSEL KUCHEN

- 1/2 cup mashed potatoes
- 1/2 cup potato water
- 1/2 cup shortening
- 1 cup sugar
- 5 cups sifted flour
- 1 yeast cake, softened in
1/2 cup lukewarm water
- 2 eggs, well beaten
- 1 teaspoon salt

Mix potatoes, potato water, shortening and 1/2 cup sugar together. Add 3 1/2 cups flour and softened yeast. Let rise in warm place overnight or until doubled in bulk. Add eggs, salt, remaining sugar and flour; beat thoroughly and let stand in warm place until light. Roll out 1 inch thick and place in greased round or oblong pans. Let rise until doubled in bulk, then spread with melted butter and a mixture of:

- 1 cup sifted flour
- 1/2 cup sugar
- 1 egg yolk, well beaten

Rub mixture through a coarse sieve over top of cake. Bake in hot oven (400°F.) 20 minutes. Makes 3 kuchen.

Mix 1 teaspoon cinnamon and 1/3 cup slivered almonds with streusel mixture.

Sprinkle 1/3 cup slivered almonds and 1/3 cup chopped candied cherries over streusel.

MORAVIAN BREAD — Omit streusel mixture. After dough has risen punch holes in top 1 inch apart. Fill holes with a mixture of 1 cup brown sugar and 1/2 cup butter. Bake as above.

Streusel kuchen is more tender and moist if potatoes are used in the dough



DESSERT CAKES

Saffron coffee cake is delicious baked in a ring form and topped with frosting and nuts

SAFFRON COFFEE CAKE

- 1 3/4 cakes yeast
- 1 cup potato water, lukewarm
- 11 cups sifted flour
- 2 cups lukewarm water
- 1/4 ounce saffron
- 1/2 cup boiling water
- 1 teaspoon lemon extract
- 2 cups shortening
- 2 cups sugar
- 1 tablespoon salt
- 1/2 teaspoon nutmeg
- 1 1/2 pounds large raisins
- 1 1/2 pounds currants
- 1/4 pound candied citron
- 1/4 pound candied lemon peel

Soften yeast in potato water, add 1 cup flour and warm water. Let rise. Cut saffron into small pieces, steep in boiling water for 2 hours. Strain and add the saffron liquid and lemon extract to sponge. Cut shortening into remaining flour, add remaining ingredients and the sponge. Let rise until doubled in bulk. Shape into loaves, let rise again and bake in moderate oven (350°F.) 1 hour. Makes 5 loaves.

MOCK STRAWBERRY SHORTCAKE

- 1 cup chopped cranberries
- 1 cup chopped tart apples
- 1/4 cup crushed canned pineapple
- 1 cup sugar, 1/8 teaspoon salt
- 1 recipe Shortcake Biscuits
- 1 cup heavy cream, whipped

Combine cranberries, apples, pineapple, sugar and salt and let stand 2 to 3 hours. Split biscuits, cover lower half with fruit mixture, place top half over fruit and add more fruit. Top with whipped cream. Serves 6.

DESSERT CAKES

Add Brazil nuts to the shortcake dough for a delightful new flavor and add more with the apples for the top

APPLE BRAZIL-NUT SHORTCAKE

2 cups sifted flour
3 teaspoons baking powder
4 tablespoons sugar
½ teaspoon salt
6 tablespoons shortening
½ cup sliced Brazil-nut meats
¼ cup milk
1 egg, slightly beaten
Butter
3 cups sweetened stewed apples

Sift flour, baking powder, sugar and salt together. Cut in shortening with 2 knives or pastry blender; add nut meats and milk mixed with egg. Mix lightly. Divide dough into halves, turn out onto floured board and shape each half into a large round cake about ⅓ inch thick. Butter top of 1 cake. Cover with second cake. Place in pan and bake in hot oven (425°F.) about 20 minutes. Separate hot cakes, spread each with butter. Arrange stewed apples between layers and over top. Serve with plain or whipped cream. Serves 6.

ORANGE SHORTCAKE

½ recipe shortcake as for
Strawberry Shortcake
1 cup orange juice
1 cup sugar
2 tablespoons shredded orange
peel
6 oranges

Bake shortcake in 2 (8-inch) layer cake pans. Combine orange juice, sugar and orange peel and heat to boiling. Pare oranges and cut sections from 5. Slice remaining orange. Arrange on shortcake layers. Pour sauce over. Serves 6.



SPRING FRUITS SHORTCAKE

2 cups diced, unpeeled young
rhubarb
1½ cups sugar
¼ cup water
2 cups strawberries, cleaned

Shortcake Biscuits

Combine rhubarb, 1 cup sugar and water in shallow pan and simmer until rhubarb is tender,

about 20 minutes. Combine strawberries and remaining sugar, add to hot rhubarb sauce and chill. Split and butter hot shortcake biscuits and put together with cold fruit sauce. Top with whipped cream and serve, for 6.

Extend the brief shortcake season through the year by using oranges and other winter fruits



STRAWBERRY SHORTCAKE

- 4 cups sifted flour
- 6 teaspoons baking powder
- ½ teaspoon salt
- 2 tablespoons sugar
- 1 cup shortening
- 1¼ cups milk; 2 eggs, beaten
- 2 teaspoons confectioners' sugar
- 1 cup heavy cream, whipped
- 1 teaspoon vanilla
- 1 quart strawberries, cleaned
- ½ cup granulated sugar

Sift first 4 ingredients. Cut in shortening with 2 knives or pastry blender, add milk and eggs, mix, knead lightly and divide into halves. Place on lightly floured board and pat into shape to fit pan. Place first layer in pan, brush top with melted butter and place second layer over it. Bake in hot oven (425°F.) about 20 minutes. Fold confectioners' sugar into whipped cream and add vanilla. Reserve about 15 choice strawberries. Crush remaining berries and combine with granulated sugar. Separate shortcake layers, spread with whipped cream and top with crushed strawberries. Replace top layer and spread with whipped cream. Arrange whole berries over top. Serves 8.

SHORTCAKE BISCUITS

- 2 cups sifted flour
- 3 teaspoons baking powder
- 2 tablespoons sugar
- ½ teaspoon salt
- 4 tablespoons shortening
- ¾ cup milk

Sift dry ingredients together, cut in shortening with 2 knives or pastry blender. Add milk, mix well and place on floured board. Knead lightly, pat out to ½-inch thickness and cut with round cutter. Place on greased baking sheet and chill until ready to bake. Bake in hot oven (425°F.) 20 minutes. Makes 14.

CARROT TORTE

- 8 eggs, separated; 2 cups sugar
- 1 tablespoon orange juice
- Grated rind 1 orange
- 1 pound carrots, cooked and grated
- 1 pound almonds, blanched and chopped fine

Beat egg yolks until thick, beat in sugar gradually, then add juice and rind of orange. Add carrots and nuts. Fold in stiffly beaten egg whites. Bake in greased torte pan at 350°F. 50 minutes. Chill; serve with whipped cream, for 12.

DATE NUT TORTE

- ¼ cup sifted flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1½ cups chopped pitted dates
- 1½ cups chopped nut meats
- 2 eggs, separated
- ¾ cup sugar
- ½ teaspoon vanilla

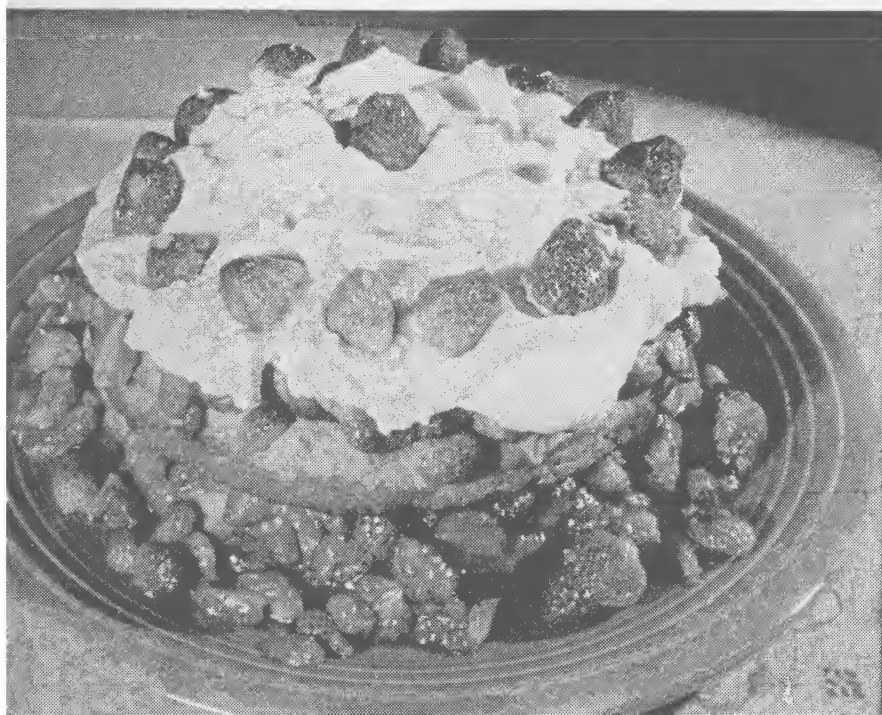
Sift flour, baking powder and salt together; combine with dates and nut meats. Beat egg yolks until very thick. Add sugar gradually while continuing to beat until very thick and fluffy. Fold in flour mixture and vanilla. Fold in whites beaten until stiff but not dry. Turn into greased baking pan and bake in slow oven (275°F.) about 50 minutes. Serve with whipped cream, for 8.

APPLESAUCE TORTE

- 24 graham crackers, crushed
- ¼ pound butter, melted
- 3 pounds apples
- 6 eggs, separated
- 1 cup sweetened condensed milk
- 3 tablespoons lemon juice
- 1 tablespoon grated lemon rind

Mix crumbs and butter. Line greased torte pan with half of mixture. Pare apples, slice and cook with a little water to a thick sauce. Mash. Add beaten egg yolks, milk, lemon juice and rind and mix well. Fold in stiffly beaten egg whites. Pour into crumb-lined pan, cover with remaining crumbs and bake in moderate oven (350°F.) until firm and lightly browned, 45 to 60 minutes. Cool. Serve with whipped cream. Serves 10 to 12. Use 3 cups prune and apricot pulp instead of applesauce.

Whether the biscuit or cake type, strawberry shortcake is America's great treat



DESSERT CAKES

Use white or chocolate cake batters instead of gingerbread sometimes for apricot upside-down cake

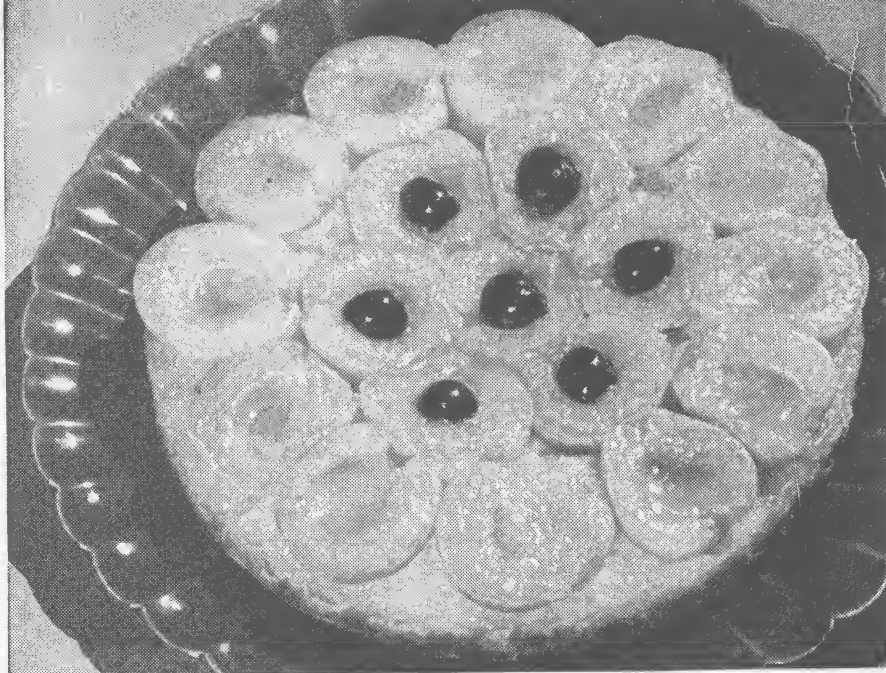
APRICOT UPSIDE-DOWN GINGERBREAD

3 tablespoons butter
1½ cups brown sugar
1 to 1½ cups drained canned apricots
½ cup shortening
2 eggs, beaten
1 cup molasses
2½ cups sifted cake flour
2 teaspoons baking soda
2 teaspoons ginger
½ teaspoon salt
1 cup sour milk

Melt butter in skillet, add 1 cup sugar gradually and stir until melted. Arrange apricots, cut side up, to cover bottom of pan. Cream shortening, add ½ cup sugar gradually and cream until fluffy. Add beaten eggs and molasses and beat thoroughly. Sift flour, soda, ginger and salt together. Add alternately with sour milk in small amounts, mixing thoroughly after each addition. Pour batter over apricots and bake in moderate oven (325° to 350°F.) 35 to 50 minutes. Serve with whipped cream, for 16.

ORANGE CRANBERRY UPSIDE-DOWN CAKE

½ pound cranberries
2 oranges
2 tablespoons butter
1 cup brown sugar
1⅓ cups sifted cake flour
2 teaspoons baking powder
¼ teaspoon salt
¼ cup shortening
1 teaspoon grated orange rind
¾ cup sugar
1 egg
¼ cup evaporated milk
¼ cup orange juice



Wash cranberries and cut into halves. Peel oranges, divide into sections and remove membrane. Melt butter and stir in brown sugar. Mix well and spread evenly over bottom of pan. Cover with cranberries, then with orange sections. Sift flour, baking powder and salt together. Cream shortening with orange rind, add sugar gradually and beat until

fluffy. Add egg and beat thoroughly. Mix milk and orange juice and add alternately with dry ingredients in small amounts. Pour batter over fruit and bake in moderate oven (350°F.) 40 to 45 minutes. Makes 1 (10x10 inch) cake.

Here's a symphony in color and flavor that is a real masterpiece



REFRIGERATOR CAKES

MOCHA PUDDING

- 1/3 cup butter
- 1 cup brown sugar, 3 egg yolks
- 3/4 cup cold strong coffee
- 1/4 teaspoon vanilla
- 12 ladyfingers

Cream butter and add sugar gradually, then add egg yolks. Add coffee and vanilla slowly. Place alternate layers of ladyfingers and coffee mixture in oblong pan, using ladyfingers for top and bottom layers. Chill at least 12 hours. Slice, for 6.

PARTY ROLL

- 1/4 pound graham crackers
- 1/2 cup chopped pitted dates
- 8 marshmallows, cut fine
- 1/2 cup nut meats, broken
- 3 tablespoons cream
- 1 teaspoon vanilla

Crumble crackers fine and reserve 3 tablespoons for coating roll. Combine remaining crumbs with dates, marshmallows and nut meats. Blend with cream, add vanilla and shape into a roll. Coat with cracker crumbs and chill 3 to 4 hours. Serve in slices with whipped cream. Serves 6.

APPLE BUTTER REFRIGERATOR ROLL

- 1/3 cup apple butter
- 1 cup heavy cream, whipped
- 15 vanilla wafers
- 1/2 cup chopped nut meats

Fold apple butter gradually into whipped cream. Spread wafers with mixture, arrange in piles or form into roll and cover top and sides with remaining filling. Sprinkle with chopped nuts and chill about 3 hours. Cut roll into diagonal slices and serve on individual plates. Serves 4.

FROZEN ROLL—Place roll in refrigerator tray and freeze for 3 hours. Slice as above.

Use apricot or raspberry jam instead of apple butter.

Add chopped maraschino cherries. Use chocolate wafers instead of vanilla wafers.

Use graham crackers, cutting diagonally to serve.

Nothing could be simpler for family or party dessert than one of these rolled cookie refrigerator cakes

CRANBERRY REFRIGERATOR CAKE

- 1 pound (4 cups) cranberries
- 1 1/2 cups water
- 3 eggs, separated
- 1 1/2 cups sugar
- 5 tablespoons flour
- 1/2 teaspoon salt
- Juice and rind of 1/2 orange
- 1 tablespoon butter
- 1 dozen ladyfingers
- Chopped nut meats

Cook cranberries in water until skins pop. Rub through sieve. Combine beaten egg yolks, sugar, flour, salt, orange juice and rind and add to cranberry purée. Cook over hot water until thick. Add butter. Cool; fold in stiffly beaten egg whites. Arrange halved ladyfingers around bottom and sides of a spring-form pan lined with waxed paper; add half the cranberry mixture. Cover with ladyfingers; add remaining mixture. Chill for about 8 hours. Unmold and garnish with nuts. Makes 1 (10x10 inch) cake.

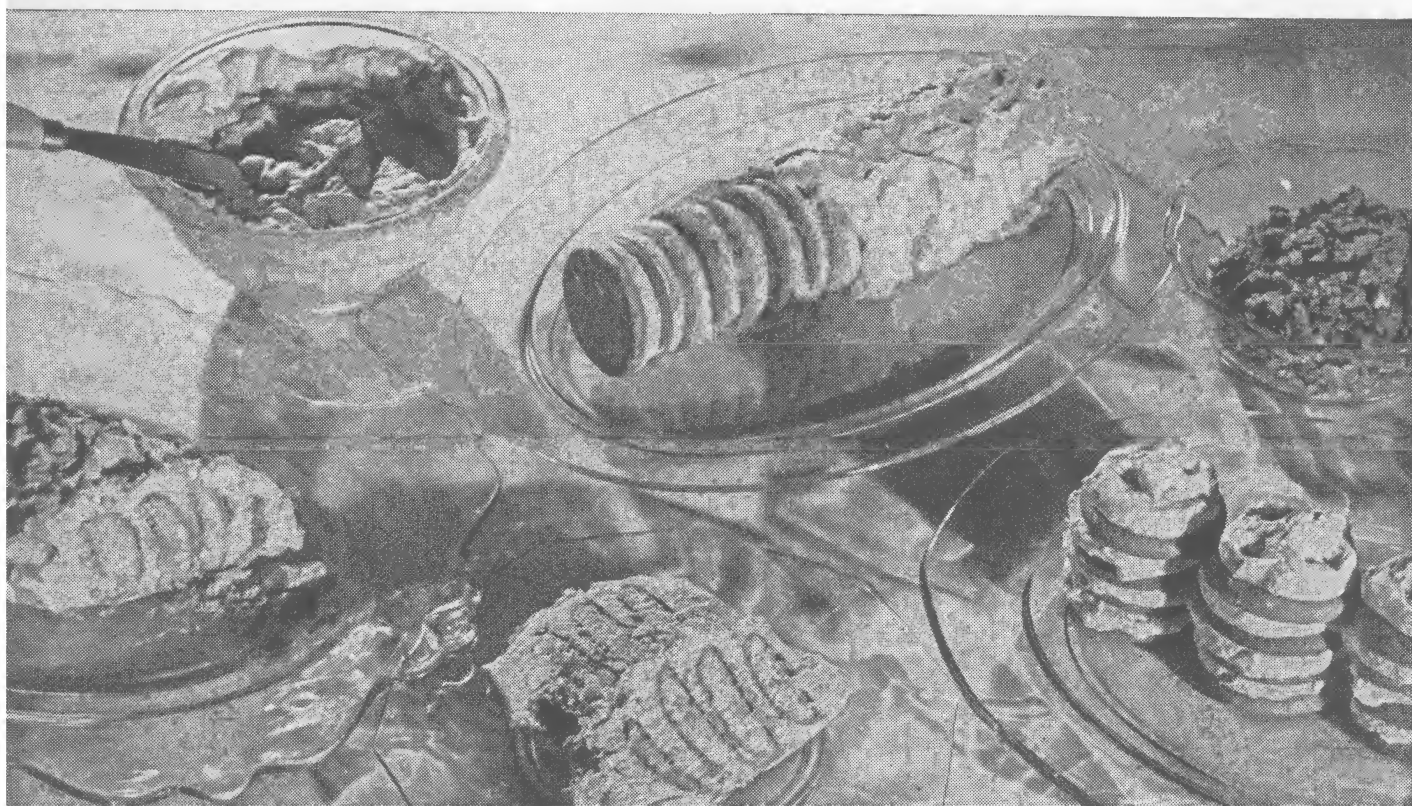


FIG REFRIGERATOR CAKE

- 1 cup cooked dried figs
- 1½ teaspoons unflavored gelatin
- 1 tablespoon cold water
- 1¼ cups milk
- 4 tablespoons sugar
- 2 eggs, separated, Salt
- 1 teaspoon vanilla
- ½ cup heavy cream, whipped
- Graham crackers
- 12 marshmallows, quartered

Clip stems from figs and cut figs into pieces. Soften gelatin in cold water. Scald 1 cup milk over hot water. Caramelize 2 tablespoons sugar and dissolve in hot milk. Combine egg yolks, ¼ cup cold milk, remaining sugar and salt and stir into hot milk. Continue cooking until custard coats the spoon. Add figs and gelatin and cool; add flavoring, stiffly beaten egg whites and whipped cream. Line loaf pan with waxed paper. Line sides and bottom of pan with graham crackers. Pour in a 1-inch layer of custard, add some of marshmallows, a layer of crackers, more custard, marshmallows, and so on, until all are used, using crackers for top. Chill overnight. Unmold, slice and serve with whipped cream. Serves 6 to 8.

JEFFY CRANBERRY REFRIGERATOR CAKE

- 1 egg white
- 2 cups cranberry sauce
- 1 spongecake
- 1 cup heavy cream, whipped

Fold stiffly beaten egg white into cranberry sauce. Arrange alternate layers of sliced spongecake and sauce in pan, finishing with cake. Place a weight on top. Chill. Unmold and garnish with whipped cream. Serves 6.

REFRIGERATOR CHRISTMAS CAKE

- 2 tablespoons unflavored gelatin
- 1 quart milk
- 2 eggs, separated
- ¾ cup sugar
- ¼ teaspoon salt
- ¾ cup chopped maraschino cherries
- ⅓ cup maraschino juice
- 1 teaspoon vanilla
- 1½ cups heavy cream
- 2 dozen vanilla wafers

Soften gelatin in ½ cup milk. Scald remaining milk and pour onto beaten egg yolks. Add sugar, salt and softened gelatin; return to double boiler; cook until mixture coats a spoon. Cool. Add cherries, juice and vanilla. Chill until mixture begins to thicken. Fold in beaten egg whites and half the cream, whipped. Butter a cake pan and arrange vanilla wafers around it. Pour in filling and cover top with remaining vanilla wafers. Chill overnight. Unmold and frost sides and top of cake with remaining cream, whipped. Serves 12.

REFRIGERATOR CHEESE CAKE

- ½ cup melted butter
- ¾ cup sugar
- 2 cups fine zwieback crumbs
- 2 teaspoons cinnamon
- 2 tablespoons unflavored gelatin
- 1 cup cold water
- 3 eggs, separated
- 2 cups cream cheese
- 3 tablespoons lemon juice
- 1 tablespoon grated lemon rind
- ¼ teaspoon salt

½ cup heavy cream, whipped
Blend butter, ¼ cup sugar, crumbs and cinnamon. Line spring-form pan with ¾ of mixture. Soften gelatin in ½ cup water. Cook egg yolks, remaining sugar and water in a double boiler until thickened. Add gelatin. Beat into cheese with lemon juice, rind and salt. Chill; beat well. Fold in cream with stiffly beaten egg whites. Pour onto crumbs. Sprinkle with remaining crumbs. Chill until firm. Serves 12.

A dainty wreath of whipped cream and cherries sets off refrigerator cheese cake





Refrigerator cake of America's favorite chocolate can't miss, whatever the occasion

REFRIGERATOR STRAWBERRY PIE

- ¼ cup butter
- 1 cup graham cracker crumbs
- 1 pint strawberries
- ⅔ cup sugar
- ⅛ teaspoon salt
- 1 tablespoon lemon juice
- 2 teaspoons unflavored gelatin
- ½ cup cold water
- 1 cup heavy cream, whipped
- 1 teaspoon vanilla

Melt butter, combine with crumbs and mix thoroughly. Pat buttered crumbs evenly over sides and bottom of pie plate and chill. Hull and wash berries and cut into small pieces. Mix with sugar, salt and lemon juice. Soften gelatin in cold water for 5 minutes, dissolve over low heat and combine with strawberry mixture. Fold in whipped cream, add vanilla and turn into crust. Chill for 1½ hours or until firm. Two or three large berries and a small amount of whipped cream may be reserved for garnishing. Serves 6.

ORANGE REFRIGERATOR PUDDING

- ½ cup sugar
- 2 teaspoons flour
- 2 eggs, separated
- ½ cup scalded milk
- 1 tablespoon butter
- Few grains salt
- Grated rind ½ orange
- Juice of 1 orange
- Ladyfingers
- Whipped cream

Mix sugar and flour with beaten egg yolks, then add scalded milk slowly. Add butter and salt and cook over hot water until thick. Add orange rind and juice. Cool slightly and fold in stiffly beaten egg whites. Split ladyfingers and place a layer in pan lined with waxed paper; spread with orange mixture; cover with another layer of ladyfingers and continue until mixture is used. Chill 24 hours. Serve with whipped cream. Serves 6.

Instead of ladyfingers, use spongecake cut into strips. Garnish with sections cut from pared orange.

Sprinkle 2 tablespoons grated chocolate over cake.

REFRIGERATOR CAKES

CHOCOLATE REFRIGERATOR CAKE

- 1 small spongecake
- 4 ounces (squares) chocolate
- ½ cup milk
- ½ cup sugar
- 4 eggs, separated
- 1 teaspoon vanilla
- ¼ teaspoon salt
- 1 cup heavy cream, whipped
- ¼ cup confectioners' sugar

Line small loaf pan with waxed paper. Cover bottom and sides with thin slices of spongecake. Melt chocolate over hot water. Add milk and continue cooking over hot water until smooth and blended, stirring constantly. Add sugar to slightly beaten yolks and add chocolate mixture slowly, stirring constantly. Cook until thick and smooth. Remove from heat and while still hot, fold in stiffly beaten egg whites. Add ½ teaspoon vanilla and salt. Pour half of chocolate mixture into cake-lined pan. Cover with a layer of spongecake, add remaining chocolate mixture and cover with final layer of cake slices. Chill for 12 hours. Turn out onto plate; cover with whipped cream flavored with confectioners' sugar and remaining vanilla. Serves 12.

REGAL CHOCOLATE — Omit cake, milk, and confectioners' sugar. Soften 1 teaspoon unflavored gelatin in 1 tablespoon cold water. To chocolate add sugar, salt and ¼ cup hot water; blend. Add gelatin; blend. Add to beaten yolks; cook 2 minutes. Add vanilla; cool. Fold in stiffly beaten whites; chill. Use ½ cup cream, whip and fold in. Use 36 ladyfingers; separate and line bottom and sides of mold. Cover bottom with thin layer chocolate mixture; then alternate ladyfingers and chocolate. Chill 12 hours. Unmold. Serves 12.

DEEP-DISH APPLE PUDDING

- 1 cup minced suet
- 1 cup sifted flour
- 1/8 teaspoon salt
- 1 teaspoon baking powder
- 2 medium apples, sliced
- 1/4 cup sugar

Mix suet with flour, salt and baking powder. Add enough cold water to make a soft dough. Roll out to 1/4-inch thickness and line small greased pan with round of dough. Fill with sliced apples and sprinkle with sugar. Cover with another round made from the remaining dough and steam for 2 hours. Serves 4.

BURNT SUGAR DUMPLINGS

SIRUP

- 1 1/2 cups sugar
- 2 tablespoons butter
- 1/8 teaspoon salt
- 2 cups hot water

DUMPLINGS

- 1 1/2 cups sifted flour
- 2 1/2 teaspoons baking powder
- 3 tablespoons sugar
- 1/4 teaspoon salt
- 3 tablespoons butter
- 1/2 cup chopped walnut meats
- 3/4 cup milk

Heat 1/2 cup sugar in skillet until it melts to a golden brown sirup. Add butter, salt and remaining sugar. Add hot water gradually, stirring constantly. Heat to boiling and cook until sugar is dissolved, about 10 minutes, stirring frequently. Sift flour, baking powder, sugar and salt together. Cut in butter with pastry blender. Add walnuts; stir in milk all at once, mixing only enough to moisten flour. Drop by tablespoons into gently boiling caramel sauce. Cover tightly and simmer gently 12 to 15 minutes without removing cover. Serve at once with sauce, for 6.

ENGLISH SUET PUDDING

- 3 cups sifted flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1/2 teaspoon grated nutmeg
- 1 teaspoon salt
- 1 cup suet
- 1 cup sour milk
- 1 cup molasses
- 1 cup raisins

Mix and sift dry ingredients, keeping 1/2 cup of flour to sift over raisins. Chop suet fine and add to milk and molasses. Combine the 2 mixtures and add the raisins, dredged with flour. Grease pudding molds or baking powder cans and fill 3/4 full. Cover and steam 3 hours. Serve with Hard Sauce or any pudding sauce. Serves 8 to 10.

Use buttermilk instead of sour milk.

Add 1/4 cup each diced citron and candied orange peel.

Use currants instead of raisins.

For the holidays serve English suet pudding with flaming brandy or tiny lighted tapers

CANDIED FRUIT PUDDING

- 1/2 cup shortening, 1/2 cup sugar
- 3 eggs, separated
- 2 cups candied fruit
- 1 1/2 cups sifted cake flour
- 1/4 teaspoon salt

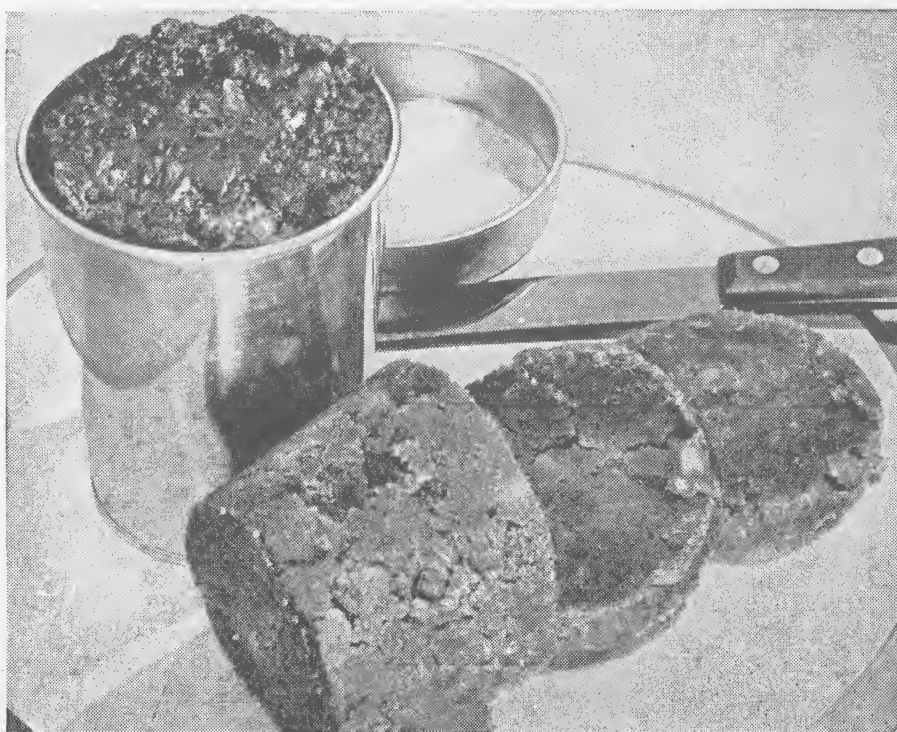
Cream shortening and sugar until fluffy. Beat egg yolks until thick and combine with creamed mixture. Chop candied fruits, mix with flour and salt and add gradually to first mixture, blending thoroughly. Fold in egg whites beaten until stiff but not dry. Pour into greased melon mold and steam 1 1/2 hours. Serve hot with Fluffy Brandy Sauce, for 8.

CHERRY ROLY-POLY

- 1 recipe Shortcake Biscuits
- 2 cups canned cherries, drained

Roll dough lightly on floured board into an oblong 1/2 inch thick. Spread with cherries and roll, sealing edges well. Place in buttered pan, cover tightly and steam for 1 1/4 to 1 1/2 hours. Serve with Cherry Sauce made from juice. Serves 8.

Bake at 400°F. 25 to 30 minutes, instead of steaming.



STEAMED PUDDINGS

ENGLISH PLUM PUDDING

- $\frac{3}{4}$ cup sifted cake flour
- 1 teaspoon salt
- $\frac{3}{4}$ teaspoon baking soda
- 1 teaspoon cinnamon
- $\frac{1}{4}$ teaspoon nutmeg
- $\frac{1}{2}$ teaspoon mace
- $\frac{1}{2}$ pound raisins, chopped
- $\frac{1}{2}$ pound dried currants, chopped
- $\frac{1}{4}$ pound citron, chopped
- $\frac{1}{8}$ pound lemon peel, chopped
- $\frac{1}{8}$ pound orange peel, chopped
- $\frac{1}{8}$ pound blanched almonds, chopped
- $\frac{1}{2}$ cup fine bread crumbs
- $\frac{3}{4}$ cup hot milk
- $\frac{1}{2}$ pound brown sugar
- 5 eggs, separated
- $\frac{1}{2}$ pound suet, chopped
- $\frac{1}{4}$ cup fruit juice (any kind)
- $\frac{1}{2}$ glass currant jelly

Sift flour, salt, soda and spices together; stir in fruit and almonds. Soften crumbs in milk 10 minutes. Beat sugar into beaten egg yolks; add suet and crumbs; stir into flour-fruit mixture. Add fruit juice and jelly and mix well; fold in stiffly beaten egg whites. Pour into greased mold, cover tightly and steam for $3\frac{1}{2}$ hours. Serves 12.

SAILOR'S DUFF

- 2 tablespoons butter
- 2 tablespoons brown sugar
- 1 egg, $\frac{1}{2}$ cup molasses
- $1\frac{1}{2}$ cups sifted flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{8}$ teaspoon salt
- 1 teaspoon baking powder
- $\frac{1}{2}$ cup boiling water

Cream butter and sugar together until fluffy. Add beaten egg and molasses. Sift flour, soda, salt and baking powder together and add alternately with boiling water in small amounts. Mix thoroughly. Turn into greased mold and steam $1\frac{1}{2}$ to 2 hours. Serves 6.



This lordly plum pudding bears a diadem of hard sauce pinwheels

CRANBERRY PUDDING

- 1 cup sifted flour
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{3}$ cup brown sugar
- $\frac{1}{2}$ cup bread crumbs
- $\frac{2}{3}$ cup finely chopped suet
- 1 cup chopped cranberries
- 1 egg, $\frac{1}{3}$ cup milk or water

Mix ingredients in the order given. Turn into greased mold, cover with waxed paper and steam 2 hours. Serve with Foamy Cranberry Sauce. Serves 6.

CRANBERRY ROLY-POLY

- 1 recipe Shortcake Biscuits
- 2 tablespoons melted butter
- 2 cups cranberry sauce, drained

Roll biscuit dough on slightly floured board to $\frac{1}{4}$ -inch thickness. Brush with melted butter and cover with cranberry sauce. Roll up like jelly roll. Place seam side down in buttered pan, cover tightly and steam for $1\frac{1}{4}$ to $1\frac{1}{2}$ hours. Serve with Hard Sauce. Serves 8.

MOLASSES FRUIT PUDDING

- $\frac{1}{4}$ cup shortening
- $\frac{1}{2}$ cup molasses
- $\frac{1}{2}$ cup milk
- 1 egg
- 1 cup sifted cake flour
- $\frac{1}{2}$ cup bran
- $\frac{1}{2}$ teaspoon baking soda
- 1 teaspoon salt
- $\frac{1}{2}$ cup raisins

Melt shortening, add molasses, milk and beaten egg. Mix dry ingredients together, add raisins and stir into first mixture. Turn into greased mold, cover and steam for $1\frac{1}{2}$ hours. Serves 6. Use chopped dates for raisins.

DATE PUDDING

- 2 cups coarse dry bread crumbs
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $1\frac{1}{2}$ cups chopped dates
- $\frac{1}{2}$ cup chopped nuts, 2 eggs
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup water

Combine first 5 ingredients. Beat eggs, add sugar and water. Add to crumb mixture. Pour into a greased mold, cover and steam 45 minutes. Serves 6.

FIG MAPLE PUDDING

¼ pound figs
 ¾ cup maple sirup
 ½ cup boiling water
 ¾ cup sifted flour
 1½ teaspoons baking powder
 ¼ teaspoon salt
 1½ tablespoons sugar
 3 tablespoons shortening
 ¼ to ⅓ cup milk

Soften figs in cold water, cut into halves and place in greased baking dish. Mix maple sirup with boiling water and pour over figs. Cover dish and steam for ½ hour. Sift flour, baking powder, salt and sugar together. Cut in shortening with 2 knives or pastry blender, add milk and mix lightly. Remove baking dish from steamer and pour batter over figs. Cover dish, return to steamer and steam 1 hour. This pudding provides its own sauce. Serves 5.

**INDIVIDUAL
STEAMED
FIG PUDDINGS**

Figs

¾ cup shortening
 1 cup sugar
 2 eggs
 2 cups sifted flour
 ½ teaspoon salt
 1 teaspoon baking soda
 1 teaspoon mace
 1 teaspoon cinnamon
 ½ cup sour milk
 1 teaspoon vanilla

Rinse figs, dry on a towel, clip stems and force enough through food chopper to measure ¾ cup. Cream shortening and sugar together until fluffy. Add beaten eggs and mix; then add figs, blending well. Sift flour, salt, soda and spices together; add alternately with milk in small amounts, mixing well after each addition. Stir in flavoring and pour into greased custard cups,

filling slightly over ½ full. Cover and steam for 45 minutes. Serve hot with Lemon, Vanilla or Marshmallow Sauce. These may be reheated. Serves 10.

REGAL PUDDING

1½ ounces (squares) chocolate
 1½ tablespoons butter
 ⅓ cup confectioners' sugar
 ½ tablespoon flour
 2 egg yolks, beaten
 ¼ teaspoon vanilla, Dash salt
 2 egg whites, stiffly beaten

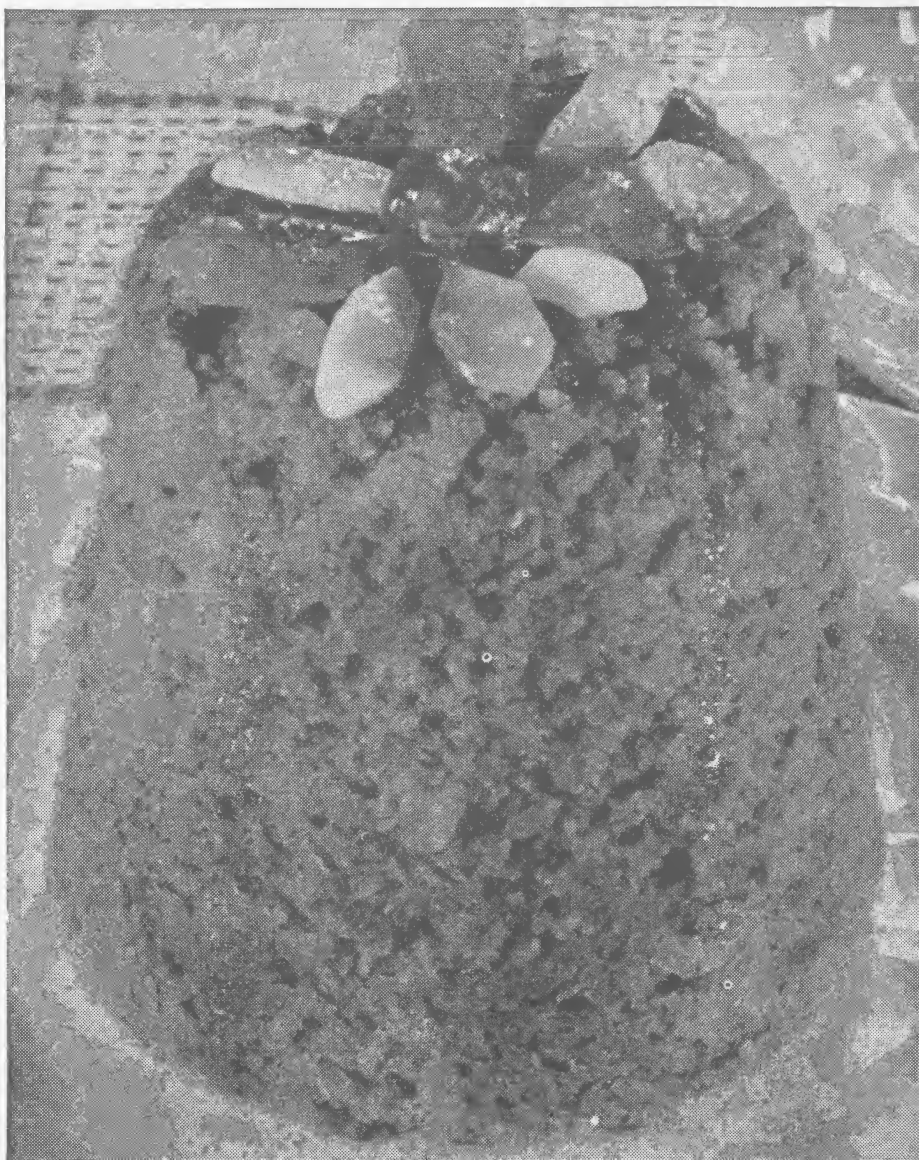
Melt chocolate and add remaining ingredients, folding in egg whites. Pour into greased mold, cover tightly and steam 30 minutes. Serves 6.
Serve with Ice Cream Sauce.

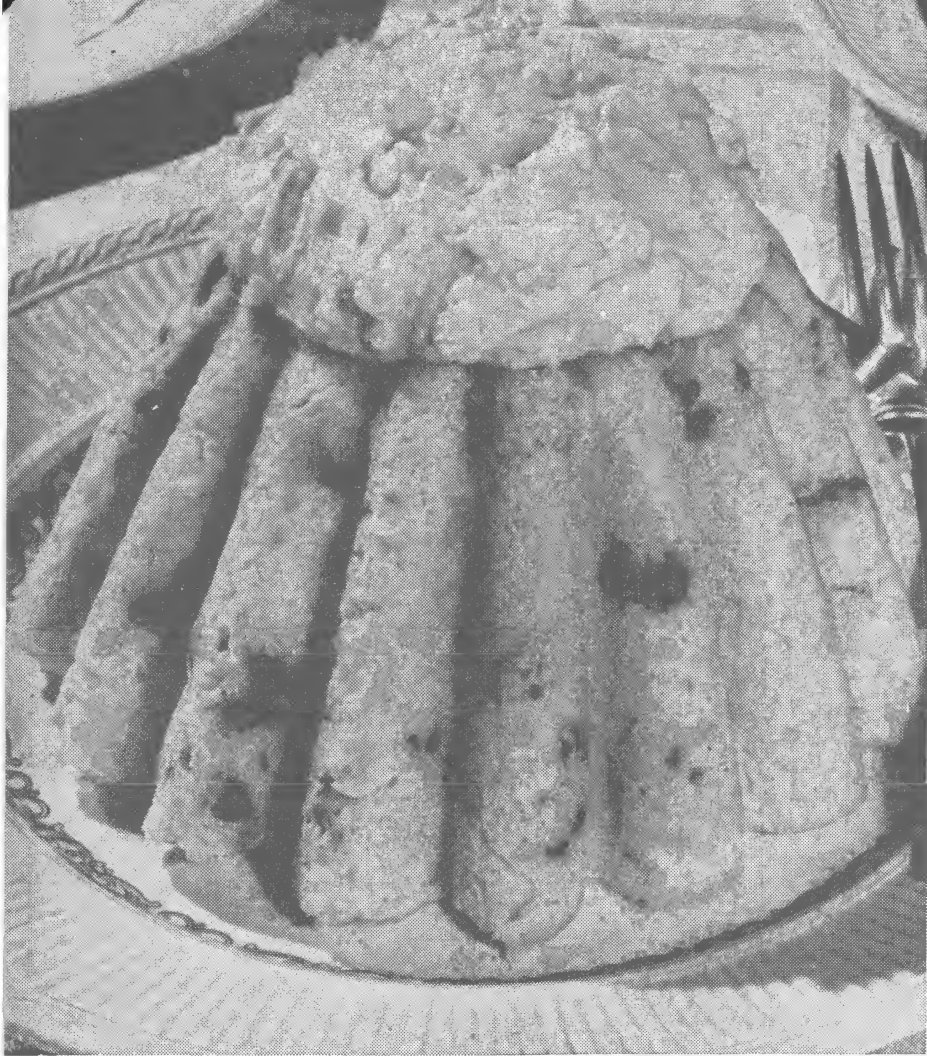
STEAMED BROWN BREAD PUDDING

2 cups bread crumbs
 1 cup cold water
 ½ cup molasses
 1 egg, beaten
 1 teaspoon baking soda
 1 teaspoon cinnamon
 ½ teaspoon cloves
 ½ teaspoon salt
 1 cup raisins

Combine ingredients in order given and place in greased mold. Cover tightly. Place in pan of boiling water and steam 3 hours. Serve with a sauce. For 6.

Candied fruit and nuts give a gay touch to the simplest pudding





Grandmother steamed her puddings in baking powder cans; we use a fluted mold

SPICE PUDDING

3 tablespoons butter
 ¼ cup sugar
 1 egg, beaten
 1 cup sifted flour
 1½ teaspoons baking powder
 ⅛ teaspoon salt
 ½ teaspoon cloves
 ½ teaspoon allspice
 ½ teaspoon cinnamon
 ½ cup milk

Cream butter and sugar together until fluffy. Add beaten egg. Sift remaining dry ingredients together; add alternately with milk in small amounts, mixing well after each addition. Beat thoroughly and pour into greased pan. Steam about 45 minutes and serve hot with Brown Sugar Sauce. Serves 6.

OLD-FASHIONED STEAMED PUDDING

1 cup bread crumbs
 ½ cup sour milk
 ¼ cup shortening, ½ cup sugar
 ½ teaspoon vanilla, 1 egg
 ½ cup sifted flour
 ¼ teaspoon salt
 ½ teaspoon baking soda
 ⅛ teaspoon nutmeg
 ½ teaspoon cinnamon
 ½ cup raisins
 ½ cup chopped nuts

Soften bread crumbs in sour milk. Cream shortening and sugar until fluffy; add vanilla and blend thoroughly. Beat egg and combine with milk and crumbs, then add to sugar and shortening mixture. Mix thoroughly. Sift flour, salt, soda and spices together; add raisins and nuts. Combine with first mixture. Steam for 1 hour in greased mold. Serves 6.

STEAMED PUDDINGS

LAYER PUDDING WITH CRYSTALLIZED GRAPES

Pecan meats
 Candied cherries
 3¾ cups sifted flour
 6 teaspoons baking powder
 1 teaspoon salt
 ⅔ cup shortening
 ¾ cup sugar
 2 eggs
 1½ cups milk
 ¾ teaspoon almond extract
 1½ teaspoons vanilla
 Green food coloring
 1½ ounces (squares) chocolate, melted
 ¼ teaspoon lemon extract
 2 teaspoons grated orange rind

Grease a 2- to 2½-quart mold and decorate with halves of pecans and candied cherries. Sift flour, baking powder and salt together. Cream shortening and sugar until fluffy. Add eggs and beat well. Add milk alternately with dry ingredients, in small amounts, mixing thoroughly after each addition. Remove 1½ cups batter to smaller bowl, add almond extract, ¾ teaspoon vanilla and a few drops green coloring to tint delicate green; mix well to distribute color evenly. Drop green batter by spoonfuls into mold being careful not to disturb the decoration. Remove a second 1½ cups batter to small bowl and add melted chocolate and ¾ teaspoon vanilla; blend well, place on top of green layer in mold. To remaining batter add lemon extract and orange rind; blend well, place on top of chocolate layer in mold. Cover tightly and steam 1¾ hours. Unmold on large platter and garnish with huckleberry leaves and bunches of Crystallized Grapes. Serve hot with Brandy Hard Sauce. Serves 8 to 10.

CHERRY PURÉE

Juice from 1 quart tart cherries,
freshly stewed or canned
2 teaspoons arrowroot
Grated rind 1 lemon

Heat the juice from the cherries. Add arrowroot moistened with cold water, stirring the mixture rapidly to prevent the forming of lumps. Flavor with the grated lemon rind. Serve very cold, with a whole cherry on each portion.

ORANGE PURÉE

2 cups orange juice
1 teaspoon cornstarch
2 tablespoons cold water
 $\frac{1}{2}$ cup sugar
1 teaspoon grated orange rind

Place orange juice in saucepan and when it is thoroughly heated add the cornstarch mixed with the cold water. Cook slowly until clear. Add sugar and grated orange rind. Serve cold in sherbet cups. Serves 4.

RASPBERRY PURÉE

$\frac{1}{4}$ cup quick-cooking tapioca
3 cups water
 $\frac{1}{2}$ cup currant juice
2 cups raspberries, Sugar

Boil tapioca in water and currant juice. When tapioca is transparent, add raspberries and sugar to taste. Serve cold in sherbet glasses. Serves 8.

ESCALLOPED APPLES

6 large tart apples
 $\frac{1}{4}$ teaspoon salt
4 tablespoons lemon juice
 $\frac{3}{4}$ pound peanut brittle, crushed fine

Pare and slice apples, add salt, lemon juice and peanut brittle. Place in buttered casserole and bake in slow oven (325°F.) 1 hour. Serves 8.

APPLES STUFFED WITH MINCEMEAT

6 baking apples
 $\frac{3}{4}$ cup mincemeat
1 cup sugar, 2 cups water
Wash apples, core and place in baking pan. Place 2 tablespoons mincemeat in cavity of each apple. Mix sugar and water, pour into pan. Bake in slow oven (300°F.) 1 hour, or until soft. Serve with juice in pan. For 6.

APPLES WITH BRAZIL NUTS

—Fill apples with chopped Brazil nuts and sirup mixture.

APPLE MERINGUE PUDDING

Toasted bread, Hot milk
1 dozen apples
Sugar, Nutmeg
3 eggs, separated

Cover the bottom and sides of a baking pan with toasted bread, moistened with hot milk. Core apples and cook them whole; sweeten with sugar and flavor with nutmeg. Beat the yolks of eggs together with a little sugar and pour over the apples. Place apples on toast, then cover with the stiffly beaten egg whites. Bake at 325°F. 15 minutes.

CRYSTALLIZED GRAPES

Wash 1 pound red or purple grapes and dry; cut into small clusters. Boil $\frac{1}{2}$ cup water and 1 cup sugar together for 5 minutes. Dip each bunch of grapes into sirup, allow excess sirup to drain off, sprinkle grapes immediately with coarse granulated sugar. Place on platter and allow sirup to harden. Grapes crystallize rapidly if chilled.

BAKED PEACHES HAWAIIAN

8 firm medium peaches
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup canned unsweetened pineapple juice

Pour boiling water over peaches. rub off skins and place peaches close together in baking dish. Sprinkle with sugar, add pineapple juice, cover and bake in moderate oven (350°F.) about 20 minutes. Remove cover and brown fruit slightly. Serve hot or cold. Serves 8.

Brazil-nut filling for baked apples is only one of endless possibilities



FRUITS

blossom end and remove core. Place 1 tablespoon sugar and 1 teaspoon butter in center of each orange. Place in a buttered baking dish, fill $\frac{2}{3}$ full of water, cover and bake in moderate oven (350°F.) 2 hours. Serves 8.

STUFFED ORANGES

4 large oranges, 8 dates
4 teaspoons chopped walnuts
4 teaspoons raisins
4 tablespoons sugar
1 egg white, stiffly beaten
4 teaspoons grated coconut

Cut a thin slice from stem end of oranges. Cut triangles evenly from top. Remove centers, dice pulp and combine with dates, walnuts, raisins and 2 tablespoons sugar. Fill orange shells and bake in a casserole with $\frac{1}{2}$ inch water, in 300°F. oven 45 minutes. Fold beaten egg white and remaining sugar together. Remove oranges from oven, top with egg mixture, sprinkle with coconut and return to oven for 15 minutes. Serves 4.

Oranges as well as apples may be stuffed and topped with meringue and served hot or cold for lunch or dinner dessert

Serve baked oranges with the roast, for breakfast, or as a simple dessert

BAKED ORANGES

8 large oranges
 $\frac{1}{2}$ cup sugar
8 teaspoons butter

Wash oranges and grate the skins slightly. Cover with water and boil for 30 minutes. Drain and cool. Cut off a small slice at



HAWAIIAN WEDGES

1 pineapple
Confectioners' sugar
12 orange sections, Mint

Cut unpeeled pineapple from top to bottom into 6 wedges. Remove center core from each piece. Loosen fruit from skin but leave fruit in skin. Cut fruit lengthwise through center and crosswise several times making wedges. Sprinkle with confectioners' sugar. Place two orange sections and sprig of mint in the center cut of each serving. Serves 6.

GLAZED PEACHES

½ cup dried peaches
1 cup sugar
¼ cup white corn sirup
½ teaspoon mace
½ lemon, juice and grated rind

Wash peaches; cover with boiling water; let stand overnight. Drain, reserving ½ cup water. Heat sugar, sirup and water to boiling; add mace, lemon juice and rind. Pour over peaches; cover; bake at 300°F., 2½ hours. For 6.

FRUIT WHIP

1 cup fruit pulp
⅛ teaspoon salt
½ cup sugar
2 egg whites, beaten
1 tablespoon lemon juice

Heat fruit pulp, salt and sugar together until sugar is dissolved. Pour hot sirup slowly over stiffly beaten egg whites, beating constantly. Add lemon juice. Pile into parfait glasses and serve immediately. Serves 4.

Place mixture in greased baking dish, place in pan of hot water and bake in slow oven (300°F.) about 1 hour. Serve hot or cold.

PINEAPPLE PEACH PYRAMID

1 No. 2½ can sliced pineapple
1 No. 2½ can peach halves
8 marshmallows

Drain fruit separately, reserving peach juice for this recipe and pineapple juice for breakfast juice. Place peach half with hollow side up in center of each

slice of pineapple; arrange in shallow baking dish. Place marshmallow in center of each peach. Pour peach juice into baking dish. Bake in moderate oven (375°F.) 20 to 30 minutes, basting occasionally. Serve hot. Serves 8.

PEACHES IN MERINGUES

6 large cooked peach halves
6 teaspoons tart jelly
½ recipe Meringues

Fill peach halves with jelly. Place on baking sheet, cover with meringue and bake in slow oven (275°F.) about 1 hour. Serve hot or cold. Serves 6.

Cover meringues with chopped nut meats or coconut.

Use peanut butter, chopped nut meats or coconut instead of jelly. Use cooked pear, apple or apricot halves.

Quick and easy evening desserts are made of fruits covered with meringue and nuts, then baked



DESSERT SAUCES

BUTTERSCOTCH SAUCE

- 1/4 cup butter
- 1 cup brown sugar
- 2 eggs, separated
- 1/2 cup cream
- Dash salt

Cream butter and sugar. Beat yolks until thick, add cream; beat into butter and sugar mixture. Cook in top of double boiler until thickened. Pour slowly over salted egg whites, beaten until stiff but not dry. Serve hot. Makes 2 1/2 cups sauce.

CHERRY SAUCE

- 1/4 cup butter
- 2 tablespoons flour
- 1 cup red cherry juice
- 2 tablespoons lemon juice
- 1/4 cup sugar
- 2 drops almond extract

Melt butter, blend in flour, add cherry juice and cook until sauce thickens, stirring constantly. Add lemon juice, sugar and almond extract. Chill. Makes 1 1/4 cups.

Garlanded with fruits, the pudding needs only a crown of fluffy sauce

BROWN SUGAR SAUCE

- 1 cup brown sugar
- 1/2 cup water
- 1 egg, beaten
- 3 tablespoons lemon juice
- 1/8 teaspoon salt

Cook sugar and water together for 5 minutes. Pour slowly into beaten egg, stirring constantly. Cook over low heat for 2 minutes. Add lemon juice and salt. Serve hot. Makes about 1 cup.

HOT FUDGE SAUCE

- 1 tablespoon butter
- 1 ounce (square) chocolate
- 1/3 cup boiling water
- 1 cup sugar
- 2 tablespoons corn sirup
- 1/2 teaspoon vanilla
- 1/8 teaspoon salt

Melt butter in saucepan. Add chocolate and stir over low heat until chocolate is melted. Add boiling water gradually, stirring constantly; heat to boiling. Add sugar and sirup, stirring until dissolved. Simmer 5 minutes, then add vanilla and salt. Serve hot. Serves 6.

Use 1/3 cup cocoa for chocolate.

CHOCOLATE MINT SAUCE

- 2 ounces (squares) chocolate
- 2 cups sugar
- 1 cup cold water
- Dash salt
- 2 tablespoons butter
- Few drops oil of peppermint

Melt chocolate over hot water. Add sugar, water and salt. Cook over low heat, stirring constantly, until sugar and chocolate dissolve and mixture thickens slightly. Boil about 3 minutes longer (to 230°F.), or until a small amount forms a very soft ball in cold water; remove from heat, add butter and peppermint. If sauce is to be stored, omit butter, seal in a jar and chill. Just before using, reheat and add butter. Makes 2 cups sauce. Use vanilla instead of peppermint for plain chocolate sauce.

FOAMY CRANBERRY SAUCE

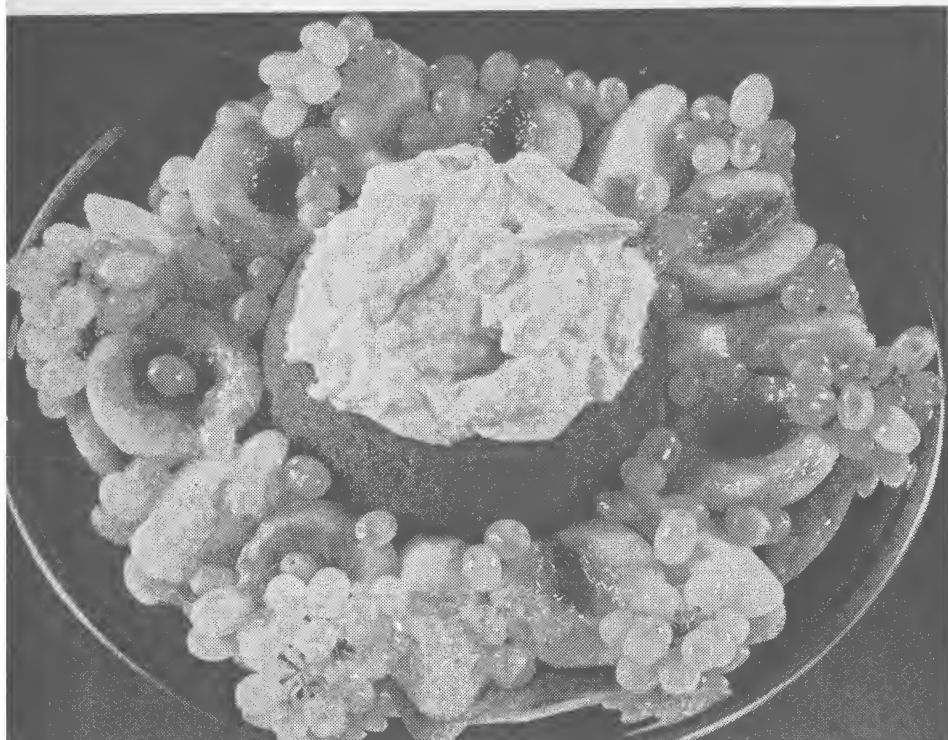
- 4 tablespoons butter
- 1 cup confectioners' sugar
- 1 egg, separated
- 1/4 cup sweetened cranberry juice
- Grated rind 1/2 orange

Cream butter and sugar together. Add beaten egg yolk, cranberry juice and orange rind. Fold in stiffly beaten egg white just before serving. Makes 1 1/2 cups.

LEMON CREAM SAUCE

- 2 egg yolks
- 1/3 cup sugar
- 1/3 cup melted butter
- 1 tablespoon grated lemon rind
- 2 tablespoons lemon juice
- 1/3 cup heavy cream, whipped

Beat egg yolks until thick, then beat in sugar gradually. Add butter, lemon rind and juice. Fold in whipped cream; chill. Serves 8.



DESSERT SAUCES

LEMON SAUCE

- 1 tablespoon cornstarch
- ½ cup sugar
- ¼ teaspoon salt
- 1 cup water
- 2 tablespoons lemon juice
- 1 teaspoon grated lemon rind
- 1 egg yolk
- 1 tablespoon butter

Mix cornstarch, sugar and salt thoroughly. Add water, heat to boiling and cook until clear and thickened, stirring constantly. Add lemon juice and rind and pour slowly over beaten egg yolk. Cook another minute and add butter. Makes 1¼ cups.

MARSHMALLOW SAUCE

- 1 cup sugar
- ½ cup water
- 16 marshmallows
- 2 egg whites

Boil sugar and water together for 5 minutes. Cut marshmallows into small pieces and add to hot sirup. Stir until dissolved and pour mixture gradually over stiffly beaten egg whites. Beat until smooth and well blended. Makes 2½ cups sauce.

This sauce may be flavored with peppermint.

Add 4 marshmallows, cut into eighths, just before serving.

PEACH SAUCE

- 4 tablespoons butter
- 4 tablespoons brown sugar
- 1 egg
- 1 cup peach juice
- ¾ teaspoon almond extract

Cream butter and sugar in top of double boiler. Add egg; beat well. Cook over boiling water and add peach juice gradually while stirring constantly. When slightly thickened add flavoring, remove from heat and beat. Makes about 1 cup sauce.



Mounds of marshmallow sauce flanked by orange segments augment the center filling

VANILLA SAUCE

- ½ cup sugar
- 1 tablespoon cornstarch
- 1 cup boiling water
- 2 tablespoons butter
- 1 teaspoon vanilla
- Few grains salt

Mix sugar and cornstarch; add water gradually, stirring constantly. Boil for 5 minutes, remove from heat, add butter, vanilla and salt. Stir until butter is melted and serve hot. Makes about 1 cup sauce.

CRANBERRY SAUCE

Boil 1½ cups sugar and 2 cups water together 5 minutes. Add 1 pound (4 cups) cranberries and boil without stirring until all skins pop open; about 5 minutes. Remove from heat and cool. Makes 4 cups sauce.

The party ruffles are fluffy sauce piped on with a pastry tube



HARD SAUCE

1/3 cup butter
1 cup confectioners' sugar or
brown sugar
3/4 teaspoon vanilla
1 tablespoon cream

Cream butter, beat in sugar gradually and continue creaming until fluffy. When thoroughly combined, add flavoring and cream. Chill until cold but not hard. Makes 3/4 cup sauce.

Brandy, chocolate, coffee, ginger, nutmeg, fresh fruit or jam may be used for cream and vanilla.

**BRAZIL-NUT
HARD SAUCE**

1/2 cup butter
1 1/2 cups confectioners' sugar
1 1/2 tablespoons cream
2 teaspoons grated orange rind
1 cup chopped Brazil-nut meats

Cream butter until soft. Beat in half the sugar gradually, add cream and beat in remaining sugar. Add orange rind and Brazil nuts. Beat until fluffy. Chill. Makes about 2 cups sauce.

Cover the top of a hot pudding with hard sauce and let it drip

DUTCH HARD SAUCE

4 tablespoons butter
1 cup confectioners' sugar
2 tablespoons sour cream
1/4 teaspoon vanilla
Few grains nutmeg

Cream butter, add 1/2 cup confectioners' sugar gradually and mix thoroughly. Add remaining 1/2 cup sugar alternately with sour cream. Add vanilla and nutmeg. Serves 8.

PINWHEEL HARD SAUCE —

Prepare 1 recipe Hard Sauce. To 1/3 of mixture add 3 tablespoons finely grated chocolate. Spread white layer on cold damp cloth and spread chocolate mixture on top. Roll up as a jelly roll. Chill until firm. Slice and use as a garnish. Serves 4.

**FLUFFY BRANDY
SAUCE**

1 egg, separated
3/4 cup confectioners' sugar
1/8 teaspoon salt
1/2 cup heavy cream, whipped
3 tablespoons brandy

Beat egg white until stiff; add sugar gradually, beating until stiff. Beat in salt and egg yolk, then fold in whipped cream and brandy. Chill thoroughly. Makes 1 1/2 cups sauce.

ICE CREAM SAUCE

1 cup heavy cream
1 egg
3/4 cup sugar
Dash salt
1/3 cup melted butter
1 teaspoon vanilla

Whip cream until stiff. Beat egg until light; add sugar and salt and beat well; add melted butter gradually, beating constantly; add vanilla. Fold egg mixture into whipped cream. Chill and serve. Or about 1/2 hour before serving, pour ice cream sauce into refrigerator tray and chill until half frozen. Serve on puddings. Serves 10.

CHOCOLATE — Reduce butter to 1/4 cup and melt with 1 ounce (square) chocolate.

DESSERT GARNISHES

The art of garnishing is based upon a knowledge of flavors and how they may be combined to add to the attractiveness as well as the palatability of a dish. Demonstrate the value of garnishing by experimenting with simple desserts. Garnish just before serving.

VANILLA FLAVOR — Whipped cream formed into circles, stars or triangles filled with strawberry jam, maraschino cherries, or nut meats.

LEMON FLAVOR — Cream cheese, orange marmalade, orange slices or pineapple wedges.

RASPBERRY FLAVOR — Whipped cream, cherry preserves, banana slices, whole raspberries or strawberries.

CARAMEL — Chocolate sauce, Brazil nuts or pecans, custard sauce or pineapple wedges.

CHOCOLATE — Whipped cream, walnuts or pecans or sliced bananas.

